d'Arenberg

THE HOUSE OF PINK

MIND YOUR PS & QS



Tempranillo, Carignan 2026

McLaren Vale, Tempranillo (66%) Carignan (34%)

The Name

Pink is the new black now a days, however you still need to mind your P's and Q's in the House of Pink.

The Vintage

Winter rainfall was above average, with a particularly wet November delivering 121mm of rain, though unusually cool spring temperatures delayed flowering and fruit set in Chardonnay and Shiraz. Most other varieties produced average yields.
A dry summer, interrupted by small March rainfall events, was followed by favourable ripening conditions aside from one extreme heat day that caused varying levels of sunburn. Harvest began three and a half weeks later than the previous year. White wines show excellent varietal character, while the reds are slightly less rich than last year but display outstanding varietal expression. Shiraz is the standout, Cabernet is very strong, and Grenache ranges from powerful to more elegant. Overall, the vintage is shaping up to be of exceptional quality.

The Winemaking

Small batches of grapes undergo 10 days of carbonic maceration, then are gently crushed and immediately drained to finish fermentation in stainless steel.

The Characteristics

Lifted aromas of rose water, Turkish delight, and musk stick lollies. The juicy, vibrant palate bursts with flavours of strawberries, cranberry and redskin lolly. A focused line of acidity cleanses the palate, providing length and beautifully balancing the mid-palate sweetness. A fun and flavourful wine that's perfect for enjoying anytime.

Harvest dates	**20 - 23 Mar**	Alcohol	**12%**
Residual sugar	**4.7 g/l**	Titratable acid	**6.2**
pH	**3.17**		
Chief Winemaker	**Chester Osborn**	Senior Winemaker	**Jack Walton**

OSBORN ROAD/PO BOX 195 MCLAREN VALE SOUTH AUSTRALIA 5171
TELEPHONE +61 8 8329 4888 • DARENBERG.COM.AU
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