



d'Arenberg

THE PEPPERMINT Paddock

Sparkling Red NV

McLaren Vale, Chambourcin (88%) Graciano (12%)



The Name

Surrounded by peppermint gums, the block that was replanted in 1989 to Chambourcin from Shiraz which never grew well on that particular site. When the fruit is picked fully ripe it retains high levels of acidity, an abundance of colour, flavor and tannin - perfect for a sparkling red wine.

The Vintage

This is a non-vintage sparkling wine, indicating specific parcels are selected from a number of vintages to create a consistency in quality from one cuvee to the next.

The Winemaking

The base wine is prepared using the time-honoured techniques of open fermenting, foot treading and basket pressing. Addition of liqueur tirage instigates secondary fermentation and creates bubbles with a unique vibrant purple colour.

The Characteristics

As always, this wine is a psychedelic purple colour. Red currant, sugar coated peanuts, minty, and menthol notes. Such a retro wine. A generous, fat mulberry and boysenberry character on the palate. Lifted and vibrant, with some sweet and some sour notes. A beautiful spritz makes this a great celebration wine. Drink me and enjoy me!



Residual sugar	19.7 g/l	Alcohol	14.0%
pH	3.40	Titrateable acid	7.1
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton