



d'Arenberg The Beautiful View Grenache 2010

McLaren Vale

Sourced entirely from the Beautiful View sub region



The Sub Region

This part of McLaren Vale was originally known as Bellevue, which is French for beautiful view. The d'Arenberg winery, cellar door and restaurant is located in this region and the view from the property lives up to the name.

The Beautiful View sub region is located to the north and west of the McLaren Vale township. The vineyards that contribute to this wine are located on the same property as the d'Arenberg winery.

The sub region has an altitude of up to 125m above sea level and a geology of 34 to 56 million year old Blanche Point formation with a Tortachilla Limestone base. It produces Grenache with complex earthy characters, fleshy fruits and long grainy mineral tannins.

The Vintage

Above average autumn rains set the vines up well. There was some heat during flowering which reduced crop levels but had no ill-effects on quality.

There was some more warm weather in January as the reds were going through veraison, this did no damage, but did encourage an early start to vintage. The day time temperatures were mild throughout ripening with mild to cool nights. 2010 was a very strong vintage in McLaren Vale with the reds in particular showing excellent varietal characters and balance.

The Winemaking

Walking the vineyard rows and tasting grapes, Chester Osborn classifies and determines the ideal picking time for each individual vineyard. Small batches are passed through a gentle crusher with some berries remaining whole and then transferred to five-tonne headed-down open fermenters. These batches remain separate until final blending.

Foot treading is undertaken two thirds of the way through fermentation. When tannin extraction is just right the wine is basket pressed and transferred to a mixture of new and used French oak barriques to complete primary and secondary fermentation. The barrel ferments are aged on lees to keep the wine fresh while also reducing the oak influence. There is no racking until final blending with no fining or filtering. Chester and the winemaking team undertake an extensive barrel tasting process to determine which blocks will be selected for these rare wines.

The Wine

Dark and brooding. The nose is a swirl of plums, blueberries and licorice allsorts. This smells deep and rich with layers of woody spices, antique furniture and game.

There's a powerful entry to the palate. Fruit richness is tempered by the gritty tannins and the mineral acid backbone. There's old vine concentration mixed with a meaty, gamy complexity, layered with brightness and fleshiness. This wine finishes long and powerfully.

It's a wine that is drinking really well on release, but it's also set for a fascinating journey over the next fifteen years and definitely a wine to be carefully cellared.

Technical Information

Harvest Dates:

12 February 2010

Oak Maturation:

8–10 months in new and old French Oak

Alcohol by Volume: 13.6%

Titrateable Acid: 6.4 g/L

pH: 3.34

Additional Info:

Vegan friendly

Bottling Date:

30 March 2011

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton

