

Amazing
Sites

d'Arenberg



THE BEAUTIFUL VIEW

Grenache 2010

McLaren Vale, Grenache (100%)



The Name

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 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

Small batches of grapes are gently crushed 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. The wine is then basket pressed and transferred to a mixture of new and used French and old American oak barriques to complete fermentation. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

The Characteristics

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.

Harvest dates	12 February	Alcohol	13.6%
Residual sugar	2.3 g/l	Titrateable acid	6.4
pH	3.34	Oak maturation	8 - 10 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton