



d'Arenberg J.R.O Afflatus Shiraz 2010

Single Vineyard, McLaren Vale

The Name

This vineyard was one of the original plantings on the land Joseph Rowe Osborn (J.R.O) purchased in 1912. Despite being teetotal, he was inspired to purchase vineyards for his family, a choice that continues to reap benefits today, 100 years on. You could say it was his afflatus (*an impulse of creative power or inspiration*).

The Vineyard

Altitude: 93m above sea level

Size (area) 0.5 hectares

Soil: Very shallow sandy loam on limestone and clay.

Aspect: Eastern with slight undulation

Sub-Region: Beautiful View

Age of Vines: 102 years

These very old vines (1910) are constantly struggling as the ridge they are grown on is very weather beaten. The top soil has blown off, leaving the vines to live in fairly tight marly limestone clay in the Beautiful View sub-region producing profoundly flavourful and structured wine.

The Vintage

Above average autumn rains set the vines up well. There was some heat during flowering which reduced crop levels, but with 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 through out 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. 4-5 tonne small batches are lightly crushed into 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 and old American 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. Chester and the winemaking team undertake an extensive barrel tasting process for the 'Amazing Sites' range and only the best shiraz blocks from each vintage are selected.

Tasting Note

The nose on this wine is tight and restrained. There are hints of mulberries, violets and game starting to appear but it needs time to open up and will benefit from a few more years in bottle. These hundred + year old vines always produce fruit with aromatic style and lift so it will be worth the wait.

The sandy soils give a certain elegance and grace to the palate. You'll find meat and dark chocolate, dark olive black fruits and minerals balanced with long, chalky, textural tannins.

This wine is layered and complex and shows just why old vines are so revered. We hope they will continue to yield in their second century of existence.



Technical Information

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| Harvest Dates: | Alcohol by Volume: | Additional Info: |
| 25th February 2010 | 14.4% | Vegan friendly |
| Oak Maturation: | Titrateable Acid: | Chief Winemaker: |
| 20 months in new and old French and old American Oak | 6.2 | Chester d'Arenberg Osborn |
| | pH: | Senior Winemaker: |
| | 3.51 | Jack Walton |

