



d'Arenberg The Amaranthine Shiraz 2010

Single Vineyard, McLaren Vale

The Name

Amaranthine - to an artist this means a deep purple-red on his palette. To the wordsmith, *eternally beautiful or un-fading; everlasting*. To fourth generation winemaker Chester Osborn, it is a wine that encapsulates both; a deep red beauty with an appeal which will last a lifetime.

The Vineyard

Altitude: 97m above sea level

Size (area) 3.3 hectares

Soil: Loamy sand on limestone

Aspect: Eastern and undulating N/S

Sub-Region: Beautiful View

Age of Vines: 44 years

This vineyard has always contributed significantly to our famed wine, The Dead Arm. It was planted in 1968 on an east facing slope in the Beautiful View sub region. The vines generally produce the densest, richest most gutsy shiraz. About a third of the top soil is completely gone producing low yields of very concentrated grapes. Flavours common are chocolate, liquorice and rich sweet earth.

The Vintage

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

There was some more warm weather in January as the reds were going through verasion, 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. Small batches are crushed in the Demoisy open-mouthed, rubber toothed crusher 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 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

Big purple fruit to start, super concentrated, this is a wine on full throttle. Layers of fruit, spice, earth and meatiness. While big, rich and mouth-filling, there's a sense of elegance and balance too.

On the palate this wine is dark and earthy with rich purple fruits. There are intriguing layers of perfume, musk, crushed ants, flowers and anise. The tannins are alive and textural with a great acid line keeping it all in check. Essence of Dead Arm.

Technical Information

Harvest Dates:	Alcohol by Volume:	Additional Info:
24 February 2010	14.2%	Vegan friendly
Oak Maturation:	Titrateable Acid:	Chief Winemaker:
20 months in new	6.7	Chester d'Arenberg Osborn
and old French and	pH:	Senior Winemaker:
old American Oak	3.44	Jack Walton

