

Amazing Sites

d'Arenberg



THE AMARANTHINE



Single Vineyard Shiraz 2012

McLaren Vale, Shiraz (100%)

The Name

Amaranthine; to an artist it is a deep purple-red on his palette. To the wordsmith, eternally beautiful and unfading; everlasting. To fourth generation winemaker Chester Osborn, it is a wine that encapsulates both; a deep red beauty that appeal will last a lifetime.

The Vintage

A wet summer and winter in set the vines up perfectly for the 2012 vintage. Spring and summer were drier than normal, resulting in lower fruit yields. A small heat burst just prior to veraison assured a solid colour change, small berries and pronounced tannins in the grapes. The red wines from this vintage are black, solid and quite structured, the biggest year for some time; not oily but definitely gutsy.

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, and there is no racking until final blending. Only the best Shiraz blocks from each vintage are selected to be part of the Amazing Sites range.

The Characteristics

This is a wine of grand proportions, dense, concentrated and brooding. As the wine breathes, dark fruits and earthy notes ooze out. The d'Arenberg connoisseur will immediately draw the connection between this wine and The Dead Arm. Blackberry, plum, fennel, game and soil characters ebb and flow through the ever changing bouquet. The raft of flavours are as complex as the mix of aromas and are amply supported by a rich, generous mouthfeel and wealth of solid yet seamlessly textured tannins. These tannins add extra weight to the mid palate and drive the wine to a long, cedary finish. A structure that demands time but even now does not appear clumsy or unbalanced given the concentration of the wine.



Harvest dates	27 Feb	Alcohol	14.6%
Residual sugar	1.3 g/l	Titrateable acid	7.3
pH	3.49	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton