



d'Arenberg The Beautiful View Grenache 2009

McLaren Vale

sourced entirely from the Beautiful View sub-region

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 Sub-Region

The boundaries of The Beautiful View sub-region are defined by the underlying geology, the majority of which is 34 to 56 million year-old Blanche Point Formation. The geological make up of this is: Glauconitic, fossiliferous calcareous siltstone; hard cherty bands; glauconitic Tortachilla Limestone at the base. The region also features pockets of Pirramimma Sandstone and North Maslin and South Maslin Sands. Ironstone buck-shot also features in many of the vineyards around the d'Arenberg winery.

Within the wider McLaren Vale G.I, Beautiful View is located centrally between the ocean and the hills, to the north of the township on the rise to the hills. The altitude varies from 70m to 120m above sea level, making it one of the cooler sub-regions, the coolest being Blewitt Springs further north-east at greater elevation. Originally known as Bellevue (meaning Beautiful View in French) this sub-region contains old vine Grenache, Shiraz and Mourvèdre dating back to the 19th century. The best parcels from this region will often form the core of The Ironstone Pressings GSM.

The Vintage

Sufficient winter rains set up the vines well with good canopies. December and most of January were very cool with only three days above 30°C until late in the month. There was a string of days above 40°C in late January, Grenache vines were going through veraison at this time and therefore had no negative impact. The mild weather that followed ensured that ripening was stress free and grapes showed good levels of natural acidity and balanced tannins. Grenache was clearly the stand out variety from this vintage.



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 open roller 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.

Tasting Note

It's a very expressive nose with sweet red fruits, blueberry and plum leaping from the glass. Another sniff reveals nuances of earth and game which give the wine another dimension and provides an indication of the direction the wine is heading.

The palate is plush and opens with bright, pure fresh fruit characters that Grenache does so well. The mid palate is fleshy with flavours of salami, soil and game building to a long finish with fragrant Indian spices mingling with the chalky, flowery tannins that are lively and lingering. There's a huge amount of flavour and complexity while maintaining textural interest. The tannins are wonderfully balanced and the graphite like acidity is linear and provides wonderful focus to the rich fruit.

It's a wine that is drinking really well on release, but it's also set for a fascinating journey over the next 15 years and definitely a wine to be carefully cellared.

Technical Information

Harvest Dates: 5 & 6 March 2009	Alcohol by Volume: 15%	Bottling Date 1 April 2010
Oak Maturation: 8—10 months in new and old French Oak	Titrateable Acid: 7.3 pH: 3.28 Additional Info: Vegan friendly	Chief Winemaker: Chester d'Arenberg Osborn Senior Winemaker: Jack Walton

