



d'Arenberg The Little Venice Shiraz 2010

Single Vineyard, McLaren Vale

The Name

Fourth generation winemaker Chester Osborn was in Venice when this block was purchased in the late 90s. The land nearby has a spring-fed dam providing an abundance of water and inspiring the nickname 'Little Venice'.

The Vineyard

Altitude: 120m above sea level **Size (area)** 3.6 hectares

Soil: shallow red/brown loam over limestone

Aspect: Western

Sub-Region: Beautiful View

Age of Vines: 15 years

The Little Venice vineyard is located to the north east of the town of McLaren Vale, approximately 1km from the d'Arenberg winery. The soil is shallow brown earth over the highly prized 35 to 56 million year Blanche Point Formation with a Tortachilla Limestone base. It is located 9km from the ocean at 120m above sea level in one of the cooler parts of the Beautiful View sub-region.

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

Walking the vineyard rows and tasting grapes, Chester Osborn classifies and determines the ideal picking time for each individual vineyard. Small four to five tonne batches are lightly crushed and then transferred to 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 Little Venice Shiraz has a lifted nose; currants, plums and pepper with cedary spice all wrapped up in fresh potter's clay. There are appealing notes of saline fruit, forest floor and truffles that bring complexity.

The palate starts with plenty of concentration and weight, then there's a pile of red and dark currants and plums to bring freshness and vibrancy. The tannins are long and mineral laced, finishing with a twist of crushed ants, meatiness and mushrooms that are becoming the hallmarks of this vineyard. While restrained in youth, with bottle age it will open up to reveal more layered and complex secondary characters. With careful cellaring this wine will drink well until at least 2030.

Technical Information

Harvest Dates:

19th February 2010

Oak Maturation:

20 months in new and old French and old American Oak

Alcohol by Volume:

14.2%

Titrateable Acid:

6.5

pH:

3.44

Additional Info:

Vegan friendly

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton



750ML