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*d'Arenberg*



## THE PICEOUS LODESTAR

### Single Vineyard Shiraz 2012

*McLaren Vale, Shiraz (100%)*

#### The Name

A lodestar is something on which your attention is fixed, and the piceous, pitch black nature of this wine is certain to keep your focus until the bottle is finished.

#### The Vintage

A wet summer and winter in 2011 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 crushed gently 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, there is no racking until final blending and no fining or filtration.

#### The Characteristics

First impressions are of a loud concoction of violets, fennel, chocolate, plums and earth. The palate is big and concentrated, offering up decadent amounts of cocoa, liquorice and soil which gently surrender to finer elements of violets and pepper as the palate progresses. Firm emery-like tannins add infinite presence and power. A generous amount of time in your decanter or even more so in your cellar, will ensure that all of the aforementioned fruit characters will be exposed, tempering the sheer weight of tannin.



Harvest dates	<b>29 February</b>	Alcohol	<b>15.1%</b>
Residual sugar	<b>1.5</b>	Titrateable acid	<b>7.5</b>
pH	<b>3.48</b>	Oak maturation	<b>20 months</b>
Chief Winemaker	<b>Chester Osborn</b>	Senior Winemaker	<b>Jack Walton</b>