



d'Arenberg The Swinging Malaysian Shiraz 2010

Single Vineyard, McLaren Vale

The Name

Purchased in an era of free love, this vineyard has also done its fair share of swinging! First planted to shiraz in the late 70s, it was grafted to riesling, but was returned to its origins in 2001. Vineyard posts, imported from Malaysia, were trialed here but were too weak and had to be replaced.

The Vineyard

Altitude: 109m above sea level **Size (area)** 2.1 hectares

Soil: half sandstone with clay,
half sand stone with limestone

Aspect: Eastern

Sub-Region: Beautiful View

Age of Vines: 42 years

This vineyard was planted in 1970 in the Beautiful View sub-region. The geology is largely sandstone and young sand on clay (10,000-2.6 million years) However, the top western third is completely weather beaten with no sand left. This usually ripens a week before the rest producing a very spicy shiraz.

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 first thing to hit you with this wine is the savoury spiciness of the wine. There is also touches of earth, woody herbs and Dutch licorice mixed with red fruits, and plums.

The palate of this wine is beautifully spicy with sweet red fruits. The red, spicy and savoury fruit works beautifully with the bright tannins. The finish is lively and persistent with ample raspberry lift.

Technical Information

Harvest Dates:	Alcohol by Volume:	Additional Info:
25th February 2010	13.9%	Vegan friendly
Oak Maturation:	Titrateable Acid:	Chief Winemaker:
20 months in new and old French and old American Oak	6.8	Chester d'Arenberg Osborn
	pH:	Senior Winemaker:
	3.45	Jack Walton

