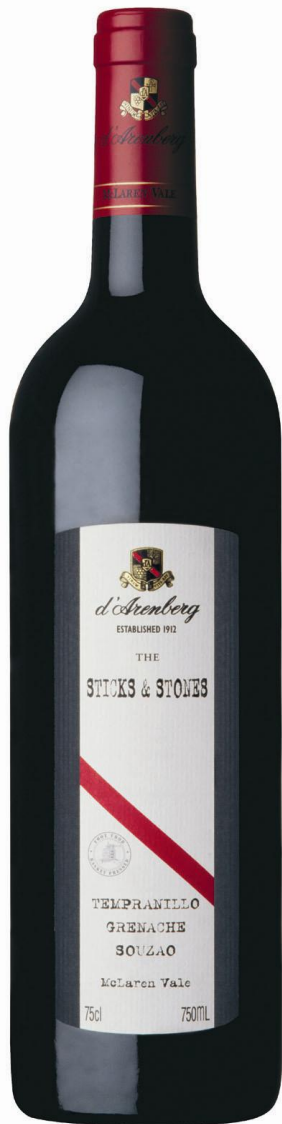


2003 d'Arenberg The Sticks and Stones

100% McLaren Vale Tempranillo (46%) / Grenache (41%) / Souzao (13%)



Chester Osborn was one of the first to plant Tempranillo in McLaren Vale as this variety appears well-suited to this region, and is a traditional blending partner for Grenache.

The Name

The inspiration behind this name came from the age-old proverb 'sticks and stones may break my bones but names will never hurt me.' The unusual and quirky names that d'Arenberg's range of wines has never done the winery any harm. We also do use sticks (vine cuttings) planted into stony soils to produce the grapes that result in this wine.

The Vintage

The 2003 season was characterised by very low winter rainfall and a warm spring which signaled the vine to minimize potential crop load. The ripening period was warm producing a crop load of small berries and very pure ripe fruit characters. Even with a smaller than normal crop load, there were many bunches that showed exceptional fruit characters. Amongst the best batches, the skin to pulp ratios was exceptional which produced complex components for this wine.

The Winemaking

Fully ripened parcels of Tempranillo, Grenache and Souzao are gently crushed separately in our 'Demoisy' open mouthed, rubber-toothed crusher, and fermented in small batches in traditional headed-down open fermenters, followed by foot-treading. The skins from the still fermenting wine were basket-pressed in our 19th century 'Coq' and 'Bromley & Tregoning' basket presses with fermentation completed in barrels. Maturation took place in French and American oak barriques for 10 months prior to bottling. Natural minimal processing ensures maximum flavour, which results in a harmless deposit in, and adhering to the bottle.

The Characteristics

This wine is very restrained upon opening with a youthful floral aroma of red rose buds and additional characters of cut flower stems, spiced fruit, stalks, violets and dried herbs.

The medium intense red fruit palate is a vibrant frame work showing black fruit jams, cranberries, plums, boysenberries and blackberries, dried fruits and tannins. The Tempranillo and Souzao fruit were less weighty than the Grenache. Therefore the integration of oak had to be carefully monitored so that the oak tannins didn't flatten or dominate the beautifully persistent fruity tannins. It is rich and juicy to the end and is likely to develop for some years ahead.

Technical Information

Harvest Dates:

29 March – 1 May 2003

Alcohol by Vol: 14.5% pH: 3.39

Oak Maturation:

14 months in new and older French & American oak barriques

Residual Sugar: 0.7 g/L Bottling Dates: 23 September 2004

Titrateable Acid: 7.1 g/L Chief Winemaker:

Chester d'Arenberg Osborn



Artist © David Bland

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