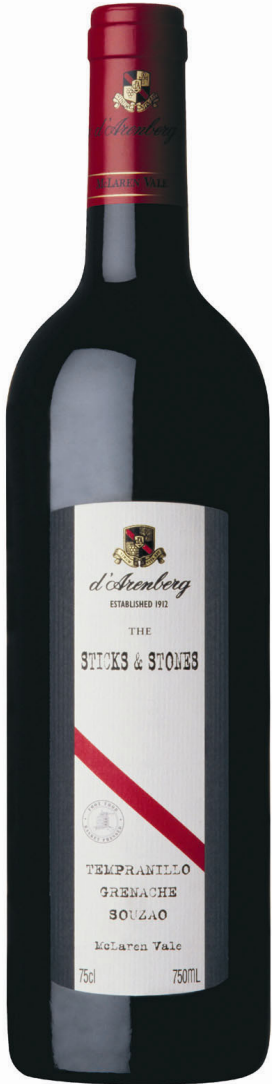




2004 d'Arenberg The Sticks and Stones

100% McLaren Vale Tempranillo (45%) / Grenache (43%) / Souzao (12%)



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

After excellent winter rains and then a warm, wet spring the vineyards were set for a good start to vintage. Flowering was consistent. We experienced the coldest January for 12 years followed by a warm to hot February and mild March which carried on into April, eventually becoming a very long Indian summer due to the mild autumn weather.

We were fortunate that our growers took our advice and pruned heavily, which allowed for a moderate canopy sizes. The vineyards maintained good levels of vigour and were able to produce enough leaves to ripen fruit of outstanding fruit character, fragrance, concentration, excellent natural acidity and ripe, long, gritty fruit tannins. The success of this wine is put down to the evenness of the ripening period leading up to picking in the early autumn.

The Winemaking

Concentrated bunches of Tempranillo, Grenache and Souzao were gently crushed 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

The wine's appearance has an extraordinary red brilliance about it. Upon breathing a fragrant lift of dark red berries, cranberries, plums, soy and violets. As it opens up, aromatic notes of musk, violets, dark maraschino cherries, prune juice, beef stock and a fine oak background suggesting a complex, dry red wine.

Palate is soft, alluring, and elegant upon entry with a vivid red fruit character. Then you hit a powerful wall of fruit as the tannins and acidity race around your mouth which finally fantail out to a mix of minerals and dark black fruits on the finish. Exotic, tight and focused as everything hangs off a vibrant frame work with lingering flavours of plum stones, dark cherries and melted dark chocolate mixed with an array of fragrant dried herbs such as fennel seeds.. It is rich and juicy to the end and is likely to develop for some years ahead.

Technical Information

Harvest Dates:

11 April – 28 April

Oak Maturation:

New and older French & American oak barriques

Alcohol by Vol: 14.5%

Residual Sugar: 0.8 g/L

Titrateable Acid: 6.5 g/L

pH: 3.39

Bottling Dates:

2 March 2005

Chief Winemaker:

Chester d'Arenberg Osborn

Artist © David Bland



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