



2008 d'Arenberg The Sticks & Stones

McLaren Vale - Tempranillo (47%), Shiraz(23%), Tinta Cao (15%), Souzao (15%)

Chester Osborn was one of the first to plant Tempranillo in McLaren Vale, this Spanish variety is well suited to our region's climate and soils.

The Name

The inspiration for this name comes from the age-old proverb; 'sticks and stones may break my bones but names will never hurt me'. The unusual and quirky names of d'Arenberg's range of wines has never done the winery any harm. We also plant sticks of vines (cuttings) into stony soils to produce the grapes that make this wine.

The Vintage

2008 is a tale of two vintages for red wines in McLaren Vale. Winter rain ensured the soil reached filled capacity and set the vines up perfectly with healthy balanced canopies.

A normal spring and an unseasonably cool January and February meant most vines remained stress free and for early picked parcels flavour ripeness was achieved at reasonably low sugar levels and high natural acidity. However, a sustained heat wave in early March forced frantic picking and resulted in rich ripe characters.

The Sticks & Stones is a blend of both the early and late picked parcels and accordingly is balanced with the ripe characters well in check.

The Winemaking

Walking the vineyard rows and tasting grapes, Chester Osborn classifies and determines the ideal picking time for each individual vineyard.

Small batches are crushed in the Demoisy open-mouthed, rubber toothed crusher and transferred to five tonne headed-down open fermenters where the Tempranillo, Shiraz, Tinta Cao and Souzao are fermented.

When tannin extraction is just right, the wine is basket pressed and transferred to a mixture of old French and American oak barriques to complete primary and secondary fermentation. The barrel fermented component is aged on lees to slow aging and keep the wine fresher while also reducing the oak influence. There is no racking until final blending.

Chester and the winemaking team undertake an extensive barrel tasting process to determine the final blend. The Sticks & Stones does not undertake fining or filtration prior to bottling.



The Characteristics as tasted January 2012

The nose opens with an inviting fusion of plums, spice and the characteristic tomato bush aroma of Tempranillo. Then the secondary notes creep in; freshly turned earth, exotic florals, dried herbs and cooked meat all add to the mix.

Cherries and red fruits are at the fore on the palate, then textural, gravelly tannins roll through gathering earthy notes, woody spices and dried herbs. The acid backbone is bright and mineral tinted, giving length and focus right through the long finish.

Like all d'Arenberg reds, this wine will benefit from careful cellaring, we do not fine or filter this wine, so decanting is recommended.



Artist David Bland ©

Technical Information

Harvest Dates:

19 February to 14 March

Oak Maturation:

Old French and American
Oak barriques

Alcohol by Volume: 14.2%

Glucose + Fructose: 0.8 g/L

Titrateable Acid: 6.8 g/L

pH: 3.45

Bottling Date

5 March 2009

Chief Winemaker:

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