



<i>Harvest dates</i>	<i>12 Feb - 18 April</i>
<i>Alcohol</i>	<i>13.9 %</i>
<i>Residual sugar</i>	<i>2.2 g/l</i>
<i>Titrateable acid</i>	<i>6.9</i>
<i>pH</i>	<i>3.38</i>
<i>Oak maturation</i>	<i>12 months</i>
<i>Chief Winemaker</i>	<i>Chester Osborn</i>
<i>Senior Winemaker</i>	<i>Jack Walton</i>

The Sticks & Stones 2010

*McLaren Vale, Tempranillo (41%) Grenache (41%)
Souzao (15%) Tinta Cao (3%)*

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

Good winter rains ensured adequate sub-soil moisture and set vines up well with healthy canopies. There was unseasonably hot weather during flowering, but this did not affect fruit setting to any significant extent and vigour was beautifully balanced.

There was some more heat early in the season, but with berries only just forming in most cases it was not an issue. The rest of the season was mild with nights mild to cool with very little rain. It was another early start to vintage, and both red and whites from 2010 have strong varietal characters and good balance.

The Winemaking

Small batches of grapes are gently crushed 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 old French and American oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. The Derelict Vineyard does not undertake fining or filtration prior to bottling.

The Characteristics

To taste this exotic mix of Iberian varieties is to embark upon a tantalizing journey of the senses. The nose begins dark and broody, with licorice, tar, mushrooms, autumn leaves, earth and game. When swirling your glass more fruity nuances evolve, blackberry, a hint of blueberry and dark cherry truffle. This a seriously complex wine.

Further interest is found on the palate with flavours of red licorice, spice and peat all evident. Fruit weight, tannin structure and acidity are in perfect harmony. In fact, from the nose one would expect a rather large tannic beast, but despite the wine's blackness it really is quite seamless and pleasantly medium bodied.

Certain to reward cellaring or at a minimum an hour or two in a decanter.