

THE STICKS & STONES



Tempranillo Blend 2011

McLaren Vale, Tempranillo (60%) Grenache (25%)
Souzao (13%) Tinta Cao (2%)

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

There was ample winter and spring rain which provided good sub soil moisture and resulted in healthy canopies and good vigour.

Summer conditions were very mild. Grapes ripened gracefully with only a few small rain episodes, enough to keep the vines fresh and vibrant. Rainfall was only a little over average for the first months of the year.

The Winemaking

Small batches of grapes are gently crushed and then transferred to open fermenters to be fermented separately. Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and transferred to a mixture of new and old French and American oak to complete fermentation and mature for 12 months.

The Characteristics

Wild strawberry, dark cherry, grilled meats and straw are all evident on the nose. The palate opens with sour plum and red berry flavours, quickly leading to game, five spice and dried herb.

This is a finely structured wine, finishing with lively acidity and spicy tannin.

Best enjoyed with friends and a wood oven pizza!



Harvest dates	18 April	Alcohol	14.4%
Residual sugar	0.8 g/l	Titratable acid	6.3
pH	3.53	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton