

# THE ANTHROPOCENE EPOCH

## Mencia 2018

McLaren Vale, Mencia (100%)



### The Name

The evidence of humanity's impact on the planet is so overwhelming, experts have recommended the declaration of a new geological time, the Anthropocene Epoch. Starting from 1950, this new age is defined by nuclear tests, plastic pollution and carbon dioxide emissions. Investing in many projects with environmental benefits, d'Arenberg actively seeks to reduce our carbon footprint on the earth.

### The Vintage

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above-average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

### The Winemaking

Walking the vineyard rows and tasting grapes, fourth generation family member, Chester Osborn, determines the ideal picking time for each individual vineyard. Small batches of grapes are gently crushed and then transferred to open fermenters. Foot treading is undertaken two-thirds of the way through fermentation, the wine is basket pressed and transferred to old French oak to complete fermentation and mature for twelve months.

### The Characteristics

First impressions reveal black fruits, black olive, pepper, and roasted meat. It is medium to full bodied, with a little more spice on palate. Quite sleek and tight, and thankfully not overly tannic, but still crunchy and spicy. The real surprise with this one however is when you give it some air. Generous amounts of opulently sweet fruit emerge from the glass as the palate becomes less tense. Savouriness giving way to sweetness.



Harvest dates	16 Mar - 6 Apr	Alcohol	14.5%
Residual sugar	1.7 g/L	Titratable acid	6.6
pH	3.39	Oak maturation	9 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton