

THE CONSCIOUS BIOSPHERE



Aglianico Petit Sirah 2012

McLaren Vale, Aglianico (85%) Petit Sirah (15%)

The Name

This century is considered by many as the era of the conscious biosphere. An early adopter to the idea of generational sustainability, Chester has long been aware of the human impact upon the earth and planted these varieties, natives of warmer climates. Investing in many projects with environmental benefits, d'Arenberg employs minimal intervention methods across our vineyards with the goal of creating harmony between environmental sustainability and wine industry practices.

The Vintage

A wet summer and winter in set the vines up perfectly for the 2012 vintage. Spring and summer were drier than normal, resulting in lower fruit yields. A small heat burst just prior to veraison assured a solid colour change, small berries and pronounced tannins in the grapes. The red wines from this vintage are black, solid and quite structured, the biggest year for some time; not oily but definitely gutsy.

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 old French oak to complete fermentation and mature for up to 10 months. The barrel ferments are aged on lees, and there is no racking until final blending.

The Characteristics

A new addition to the d'Arenberg stable and one we're very excited about!

The nose is jam packed with lifted aromatics. Red fruits dominate but we can also see earthy beetroot notes, a raft of spice characters, darker Dutch liquorice and a twist of something slightly herbal, think red capsicum.

The palate is medium to full bodied, again showing more red fruits, rhubarb and raspberry supported by rosey notes, a hint of mint and plum-like flavours. The feature is undoubtedly the interplay between tannin and acid. The tannins come in various forms, from ultra-fine and minerally through to more grippy, almost like emery paper. The acid is bright and lively. The overall sensation is dry and mouth-watering but importantly the flavours persist the entire length of the palate and beyond, ensuring that the last thing we are left with is fruit.



Harvest dates	5 Apr	Alcohol	14.3%
Residual sugar	2.6 g/l	Titratable acid	7.0
pH	3.33	Oak maturation	10 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton