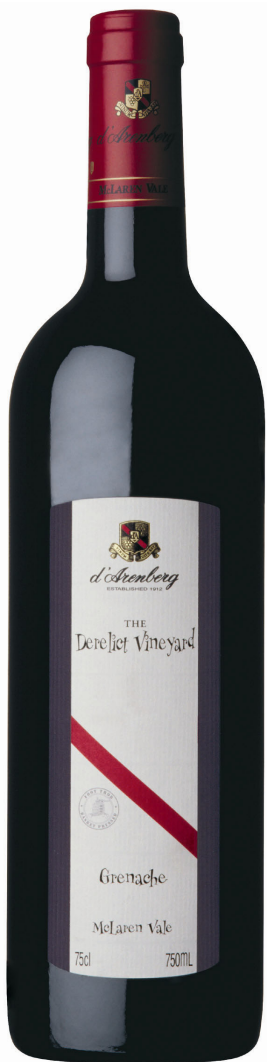


2002 d'Arenberg The Derelict Vineyard

100% McLaren Vale Grenache



Restoration of 'The Derelict Vineyard' and the quality of its premium fruit is characterised by the faith the Osborn's have in Grenache and vineyards like it.

The Name

Some years ago, chief winemaker Chester Osborn, sought out additional premium Grenache fruit from McLaren Vale to meet the high demand for d'Arenberg's Grenache-based wines. Amongst others, a particular vineyard planted thirty years ago with Grenache appeared promising. Last used for grape production two decades ago, the vineyard fell into neglect and was utilised as a horse paddock. Horses had trampled on the vines making them unproductive. Vine pruning occurred sporadically when the horses snacked on them. Long bracken ferns and native grasses up to a metre high entwined with, and hid the vines. The vines themselves resembled Medusa's hair – wild, thick, struggling and gnarled -- was the inspiration in the naming of this wine. Taming and rejuvenation of the vineyard occurred over several years with weeding, reposting, trellising and pruning undertaken.

The Vintage

The 2002 season was characterised by a cold, wet winter and spring, which produced lower yields with good, thick-skinned berries. The cool and dry summer ripened fruit gradually and a warm, dry autumn allowed the grapes to ripen fully, producing some of the best and most exotic characters seen for many years.

The Winemaking

The exceptionally low yielding Grenache was hand-picked late in vintage. After gentle crushing in the 'Demoisy' crusher, separate parcels were fermented in traditional headed-down open fermenters and foot-trod in wader-clad feet. Gentle pressing took place in our 19th century 'Coq' and 'Bromley & Tregoning' basket-presses with fermentation completed in barrels. Maturation took place in the same one, two and three year old French and American oak barriques for 12 months before blending and bottling.

The Characteristics

This is a black wine with a great purple hue. Intense, young, purple fruits and flowers combine with meat, earth and fresh bitumen to yield an intense, extremely inviting aroma. The palate starts with a huge wham! of flavour. Thick, ripe mulberries, blackberries and blueberries progress into a rich, gutsy, liquorice and bitumen palate, followed by masses of powerful, youthful, gritty fruit tannins, layered with tonnes of flowery, cranberry and dark fruit flavours, and a youthful acidity. This is a wine of intense concentration. With time, the tannins will soften somewhat and integrate as the fruit flavours open. The palate, while richer, further turns into a very full glycerol, chocolate, spicy and ripe fruit wine, with great length and acidity. This wine will benefit from further cellaring and decanting. Natural minimal fining ensures maximum flavour, which results in a harmless deposit in, and adhering to the bottle.

Technical Information

Harvest Dates

6 Apr – 30 Apr 2002

Residual Sugar

0.6 g/L

Chief Winemaker

Chester d'Arenberg Osborn

Oak Maturation

12 months in 2 - 4 year old US & French oak barriques

Alcohol by Vol

14.5% alc/ vol

Senior Winemaker

Philip Dean



Artist George Haddon ©

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