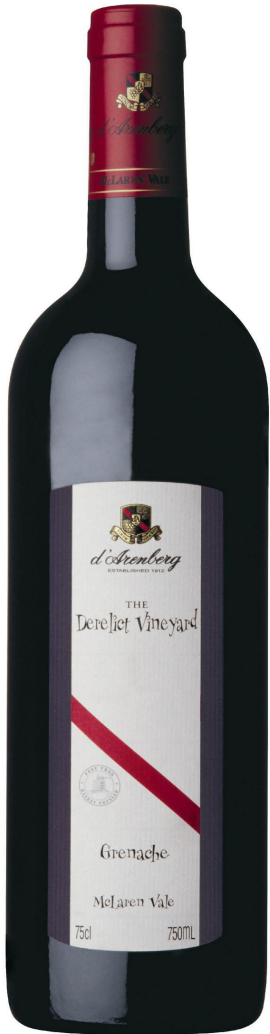




# 2003 d'Arenberg The Derelict Vineyard

100% McLaren Vale Grenache



*Restoration of 'The Derelict Vineyard' and the quality of its premium fruit is characterizes 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 with weeds and native grass becoming dominated than the vines making them unproductive. Long bracken ferns and native grasses entwined with, and hid the vines which the vines themselves resembled Medusa's hair - wild, struggling and gnarled -- was the inspiration in the naming of this wine. Taming and rejuvenation of the vineyard has occurred patiently over several years.

## The Vintage

The 2003 season was characterised by a very low winter rainfall which signaled the vine to minimize potential crop load. The ripening period was warm producing a crop load of small berries and very pure ripe fruit characters. Amongst the best batches, the skin to pulp ratios was exceptional which shows in this wine.

## 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-trodden in wader-clad feet. Gentle pressing took place in our 19<sup>th</sup> 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

A very dark black wine in appearance with an intense purple hue. Given time to breathe, a very intense old vine, earthy, brooding Grenache aroma is revealed. Distinctive characters of red berries, lifted florals, spicy red pot pouri, and additional elements of stalk and skin notes from the extended extraction period in our open fermenters.

The palate typifies the low yield with its mid-palate softness, fullness of flavour and intensity of cured meats, rich plum, roasted olive, prunes, dark licorice, spices, dried herbs. The tannins are youthful, complex, gritty and quite chunky adding an additional level of complexity to the palate. Balanced by elevated acidity and a subtle oak influence of spice and vanilla bean the oak gives the fruit support, direction and control. The finish is dominated by red berries, licorice and lingering black cherry flavours.

As this wine develops over the next 8 to 12 years, the intensity of flavours and overall complexity of its body will increase producing a wine unique in character that typifies d'Arenberg Grenache and McLaren Vale as a wine region with the very vibrant red flavours and soft middle palate.

## Technical Information

### Harvest Dates

5 April – 22 April 2003

### Oak Maturation

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

**Alcohol by Vol:** 14.5%

**Residual Sugar:** 0.9 g/L

**Titratable Acid:** 6.2 g/L

**pH:** 3.47

### Bottling Date:

10 March 2004

### Chief Winemaker

Chester d'Arenberg Osborn

### Senior Winemaker

Philip Dean



Artist George Haddon ©

**d'ARENBERG PTY LTD**

PO Box 195 Osborn Rd

McLAREN VALE

South Australia 5171

TELEPHONE +61 8 8323 8206

FACSIMILE +61 8 8323 8423

[winery@darenberg.com.au](mailto:winery@darenberg.com.au)

[www.darenberg.com.au](http://www.darenberg.com.au)