



2004 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 these old vineyards.

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 more dominated than the vines, making them unproductive. Long bracken ferns and native grasses entwined and hid the vines and the vines themselves resembled Medusa's hair - wild, struggling and gnarled. This was the inspiration in the naming of this wine. Taming and rejuvenation of the vineyard has occurred patiently over several years.

The Vintage

After excellent winter rains and then a warm wet spring the vineyards were set for a good start to vintage. Flowering was consistent, for the first time in many years crop sizes looked in check. We experienced the coldest January for 12 years followed by a warm to hot February and mild March which carried on into April, eventually become a very long Indian summer. The success of this vintage is put down to the evenness of the ripening period leading up to picking which was staggered throughout the autumn period.

Many of the Grenache vineyards are planted as bush vines. They are generally on poor soil types producing extremely low yields due to the lack of nutrients. The low yields produce fruit with outstanding levels of fragrance, concentration, excellent natural acidity and ripe, long, gritty, fruit tannins.

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 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

The appearance is vibrant and looks fabulous with its bright dark red appearance and dark cherry centre. Given time to breathe, you are struck with very distinct old vine brooding Grenache aromas dominated with fresh berries such as raspberries, cranberry, plums, bitumen/tarry characters and spices such as cinnamon, fragrant dates, toasted fennel seeds, dandelions - cut flower stem notes.

The palate is richly flavoured with a mix of ripe strawberry and cranberry coulee and turkish delight. Then you hit a wall of black fruits and jubes, dark sour cherries, and then vanilla bean note comes back at you. This is serious stuff as the acidity almost suffocates the ripe chunky tannins and the finish is dominated by a mix of raspberries, cranberry syrup flavours. For a big wine it is surprisingly quite elegant and refined and has a level of softness which Grenache, made in the right hands, is capable of. The depth and concentration of this wine indicates a wine capable of extended cellaring.

Technical Information

Harvest Dates:

16 March to 26 April

Oak Maturation:

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

Alcohol by Vol: 15%

Residual Sugar: 0.9 g/L

Titrateable Acid: 6.1 g/L

pH: 3.44

Bottling Date: 1 March 2005

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

www.darenberg.com.au