



<i>Harvest dates</i>	<i>4 Feb- 8 April</i>
<i>Alcohol</i>	<i>14.5%</i>
<i>Residual sugar</i>	<i>2.9 g/l</i>
<i>Titatable acid</i>	<i>7.2</i>
<i>pH</i>	<i>3.24</i>
<i>Oak maturation</i>	<i>12 months</i>
<i>Chief Winemaker</i>	<i>Chester Osborn</i>
<i>Senior Winemaker</i>	<i>Jack Walton</i>

The Derelict Vineyard 2009

McLaren Vale, Grenache (100%)

The Name

At a time when Grenache was considered un-fashionable Chester Osborn maintained a vigilant search for old vine McLaren Vale Grenache vineyards, showing faith in a variety that has been central to d'Arenberg since the very beginning. His search unveiled a number of old bush vine and poorly maintained trellised vineyards in various states of disrepair.



The Vintage

Sufficient winter rains ensured good sub soil moisture and set up the vines well with healthy canopies. Early Summer was very cool with only three days above 30°C until late in January.

There was a string of days above 40°C in late January which caused some loss of yield of the final crop. The mild weather that followed ensured that ripening was stress free and grapes showed good levels of natural acidity and balanced tannins. Grenache was one of the stand out varieties from this vintage.

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 a mixture of old French and American oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. The Derelict Vineyard does not undertake fining or filtration prior to bottling.

The Characteristics

The nose is an inviting swirl of flowers, spice, earth and red fruits including strawberries and freshly-picked mulberries. This is serious stuff, layered, lifted and complex.

The palate is a textural wonderland, slippery graphite then grainy, gritty fruit tannin flows into earthy grip betraying its old-vine concentration. All the while the ripe red fruits dance about, keeping everything fresh and zingy.

This is an intense, structured Grenache worthy of ageing to build upon its already complex character. Decanting prior to serving will allow this wine to open, cellaring over the next 10 to 15 years will reward the patient.