

Harvest dates 12 Feb - 27 Mar

Alcohol 13.5%

Residual sugar 0.6 g/l

Titratable acid 6.3

pH 3.48

Oak maturation 12 months

Chief Winemaker Chester Osborn

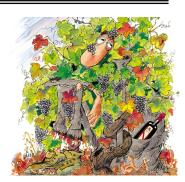
Senior Winemaker Jack Walton

The Derelict Vineyard 2010

McLaren Vale, Grenache (100%)

The Name

At a time when Grenache was considered unfashionable 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

Good winter rains ensured adequate sub-soil moisture and set vines up well with healthy canopies. There was un-seasonably hot weather during flowering, but this did not affect fruit setting to any significant extent and vigour was beautifully balanced.

There was some more heat early in the season, but with berries only just forming in most cases it was not an issue. The rest of the season was mild with nights mild to cool with very little rain. It was another early start to vintage which started with McLaren Vale Riesling on the third of February. Both red and whites from 2010 have strong varietal characters and good balance.

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

If you need an excuse to explore further afield from Shiraz and Cabernet, you've just found it! A concentrated wine with great depth and complexity by any standard. Oozing purple fruits, plums, blackcurrant and mulberry with just a hint of wild raspberry.

These sweet fruits are countered by a raft of savoury notes, ranging from soil and meat through to cedar and nutmeg. The tannins are precisely sculpted, reminiscent of finely crushed china.

A complete and balanced wine with potential to continue to drink well for a number of years to come.

