

THE DERELICT VINEYARD

Grenache 2011

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

There was ample winter and spring rain which provided good sub soil moisture and resulted in healthy canopies and good vigour. Summer conditions were very mild. Grapes ripened gracefully with only a few small rain episodes, enough to keep the vines fresh and vibrant. Rainfall was only a little over average for the first months of the year.

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, as would be expected in a cooler year, is teeming with red fruits and florals. Raspberry and cherry with a hint rose and violet. The true giveaways to the vintage however, lie in the distinct white pepper and spice notes. The palate follows suit with bright red fruit and spice. This is not a particularly fleshy Grenache but the flavours remain concentrated and are driven along by a wave of vibrant acidity and mineral tannins. Different subtleties of flavour become apparent on the lengthy finish. This all leads to a wine that is pretty and refined but with an underlying sense of muscle.



Harvest dates	7 Mar-21 Apr	Alcohol	14.4%
Residual sugar	2.5 g/l	Titrateable acid	6
pH	3.3	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton