

THE DERELICT VINEYARD

Grenache 2014

McLaren Vale, Grenache (100%)



The Name

At a time when Grenache was considered unfashionable, Chester acquired many old bush vine, overgrown and abandoned vineyards. These vineyards still have a slightly dishevelled appearance, but they are back producing very low yields of exceptional fruit.

The Vintage

A wet winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour, richness and balanced tannins. Vintage started on 30 January, the earliest start on record by one day.

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, there is no racking until final blending and no fining or filtration.

The Characteristics

Incredible volumes of varietal expression on the nose. Plum, blueberry, raspberry. Distinctly d'Arenberg with an undercurrent of earth and game. The palate, whilst generous in fruit, remains medium bodied. Chalky tannins paired with succulent acidity make this Grenache exceedingly lively and mouthwatering. A number of years in bottle has refined this wine, smoothing edges whilst maintaining youthful appeal. Further ageing will build ever increasing layers of complexity and texture.



Harvest dates	19 Feb - 4 Apr	Alcohol	14.5%
Residual sugar	1.1 g	Titrateable acid	6.6
pH	3.51	Oak maturation	12 Months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton