



2009 d'Arenberg The Wild Pixie

McLaren Vale - 94% Shiraz, 6% Roussanne

The inaugural vintage of this wine was 2008 and was the first blend of its kind to emanate from McLaren Vale.

The Name

In a 2006 blending session of The Stump Jump White, fourth generation winemaker Chester Osborn took the unusual step of adding a small parcel of the relatively unknown variety Roussanne. A well known wine journalist reviewed the finished wine and described Chester as a 'wild pixie' for concocting such a crazy blend. Taking the moniker as a compliment Chester was inspired to make an even more audacious blend involving Roussanne, this time combining it with Shiraz. This exciting blend follows in the footsteps of the highly awarded d'Arenberg The Laughing Magpie Shiraz Viognier.

The Vintage

Sufficient winter rains set up the vines well with good canopies.

December and most of January were very cool with only three days above 30°C until late in the month.

There was a string of days above 40°C in late January which caused loss of yield whilst most varieties were going through veraison.

The mild weather that followed ensured that ripening was stress free and grapes showed good levels of natural acidity and balanced tannins.

The Winemaking

Walking the vineyard rows and tasting grapes, Chester Osborn classifies and determines the ideal picking time for each individual vineyard.

Small batches are crushed in the Demoisy open-mouthed, rubber toothed crusher and then transferred to five tonne headed-down open fermenters where the Roussanne skins and Shiraz are co-fermented.

Foot treading is undertaken two thirds of the way through fermentation. When tannin extraction is just right the wine is basket pressed and transferred to a mixture of new and old French and old American oak barriques to complete primary and secondary fermentation. The barrel fermented component is matured on lees to slow aging and keep the wine fresher while also reducing the oak influence. There is no racking until final blending.

Chester and the winemaking team undertake an extensive barrel tasting process to determine the final blend. The Wild Pixie does not undertake fining or filtration prior to bottling.



The Characteristics

It's a lifted and entertaining aroma with pepper, spice and varietal plum alongside rose water and perfumed flowers.

The characters from the nose are just as vivid on the medium weighted palate. Black licorice and earth add a darker and more savoury element to the mid and back palate with fine grain tannins evident throughout. The fine Roussanne tannins are very long, outlasting the Shiraz tannins and particularly lively.

The fruit, acidity and alcohol are balanced and all elements come together in a spicy package that has many fascinating elements. It is drinking well on release and is expected to cellar for up to 15 years.

Technical Information

Harvest Dates:

4 Feb to 8 April

Oak Maturation:

12 months in new and older French and American Oak Barriques

Alcohol by Volume: 14.5%

Titrateable Acid: 7.2

pH: 3.33

Additional Info:

Vegan friendly

Bottling Date

1 April 2010

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton



Artist: Jason Chatfield

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