



2004 d'Arenberg The Ironstone Pressings

100% McLaren Vale Grenache (70%) Shiraz (25%) Mourvedre (5%)

d'Arenberg's love affair with Grenache reaches its pinnacle with The Ironstone Pressings. The original block planted in 1920, on the lower side of the winery, has a plentiful amount of ironstone throughout the soil structures, which we know enhances the body and tannin structure of the wine.

The Name

Most of McLaren Vale's acclaimed and historic vineyard land is impregnated with ancient, decomposed laterite granite known as "Ironstone". Its extraordinary rusty red-brown colour is derived from the iron oxides present in the stone. The larger pieces were cleared from the vineyards in the late 1880s and utilized in many of the buildings at d'Arenberg.

The Vineyards

Many of the old vine vineyards are grown on an array of soils from deep sand over clay, loam over limestone, classic terra rossa, and red shallow clays to hard rock and shale based soils. The complex variation of the soils influences the ripening of the fruit to a point where we pick individual parts of the vineyard at different times.

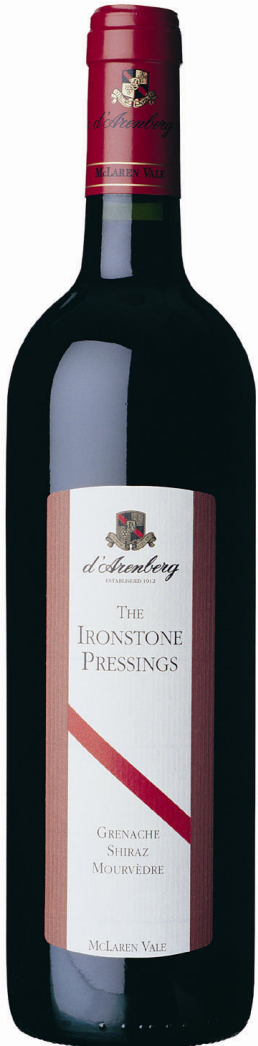
The Vintage

After excellent winter rains and then a warm wet spring the vineyards were set for a good start to vintage. Flowering was consistent, for the first time crop sizes looked more normal than previous years. We experienced the coldest January for 12 years followed by a warm to hot February and mild March which carried on into April to eventually become a very long Indian summer.

As vintage progressed, crops from soils that were darker and having more structure, ripened with good acidity and more weight. Berries were turgid, and expressed excellent fruit characters and rich ripe tannins.

The Winemaking

Each batch of fruit received was gently crushed in our Demoisy open-mouthed, rubber-toothed crusher so as much of the berries as possible remained whole. They were then transferred to open fermenters where the must of seeds and skins were permanently submerged beneath the free run juice. The must received no plunging or pumping over while fermentation occurred. Half way through the primary fermentation, traditional foot-treading and basket pressing occurs when the desired tannin levels are reached. The combined free run and pressing components were then transferred to barrel to complete primary and malolactic fermentation. The objective of blending is to select only the barrels from the best batches. As the finished wine is a blend of three varieties it is a matter of selecting and screening the barrels where the Grenache complements the Dead Arm Shiraz components likewise complements the Twentyeight Road Mourvèdre component to a point where all three component complement each other.



The Characteristics

Dark saturated colours almost black with a red toned hue. Upon release the wine is bold and complex but very reserved which characterise the vintage. The initial aromas are dominated by dark chocolate, coco powder, fragrant red berries and black current notes with a back ground of fine grain oak which compliments the intensity of fruit.

As the wine gradually opens up, its level of fragrance increases with exotic notes of spice and peppers, red fleshed cherry's to sweet cranberries notes mixed with blueberries and boysenberries. Exotic notes of saffron, jasmine, white spices, cloves and boiled barley develop with a developing herbaceous leafy element amongst tarry forest floor notes which again adds to the mix. Dominate flavours are of red fruits with a mix of dark plum, cherry to roasted cherry, spices and earthy notes and as the wine opens further cranberry, blueberry, mulberry, summer flowers evolve balanced by firm savoury edges.

The wine is a complex and full bodied with layers of flavours, within a frame work of gritty tannins and acidity. The firmness of length and the additional savoury herbal flowery iodine notes is characteristic of mourvèdre. The hallmark of The Ironstone Pressings' is the integration of these wonderful varieties over time to produce a rich, complex flavoured spicy violet dark chocolate with edges of black olive, ginger and dried herbs balanced with fine piquant tannins and acidity.



Technical Information

Harvest Dates: 25 March to 26 April	Alcohol by Vol: 15.0%	Titrateable Acidity: 6.5g/L	Bottled: 4 March 2005
Oak Maturation: 12 months in new to 5 year old French and American oak barriques	Residual Sugar: 1.2 g/L	pH: 3.39	Chief Winemaker: Chester d'Arenberg Osborn

d'ARENBERG PTY LTD
PO Box 195 Osborn Rd
MCLAREN VALE
South Australia 5171
TELEPHONE +61 8 8329 4888
FACSIMILE +61 8 8323 8423
winery@darenberg.com.au
www.darenberg.com.au