



<i>Harvest dates</i>	<i>25 Feb - 16 Apr</i>
<i>Alcohol</i>	<i>14.5%</i>
<i>Residual sugar</i>	<i>2.9 g/l</i>
<i>Titrateable acid</i>	<i>7.1</i>
<i>pH</i>	<i>3.27</i>
<i>Oak maturation</i>	<i>10 months</i>
<i>Chief Winemaker</i>	<i>Chester Osborn</i>
<i>Senior Winemaker</i>	<i>Jack Walton</i>

The Ironstone Pressings GSM 2009

McLaren Vale, Grenache (67%) Shiraz (27%) Mourvèdre (6%)

The Name

Most of McLaren Vale's acclaimed and historic vineyards are 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 1880's and utilised in many of the buildings at d'Arenberg, most notably the old stables.



The Vintage

Sufficient winter rains ensured good sub soil moisture and set up 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 some loss of yield. Most varieties were going through veraison during this time, which can be of assistance and certainly did no harm to the late ripening varieties such as Grenache. The mild weather that followed ensured that ripening was stress free and grapes showed good levels of natural acidity and balanced tannins. Grenache was the stand out variety from this vintage.

The Winemaking

Small batches of grapes are crushed gently 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 new and used French oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. The Ironstone Pressings does not undertake fining or filtration prior to bottling, which may result in a harmless deposit in or adhering to the bottle.

The Characteristics

On the nose we are struck by the typical dark fruits that drinkers of this wine have come to love and expect. Plums, mulberries, fresh soil and more developed peaty like notes are all apparent, with an underlying lick of exotic Indian spice. But, it is the irony, stone like character that gives away the vintage.

An abundance of fresh fruits on the palate marry well with the more complex characters of quince paste, cinnamon, nutmeg, star anise and earthy beetroot. Driving the core of the wine is that vintage trademark in the form of graphite and wet stone. This wine, while appearing open and generous already, will continue to age well thanks to the lively line of acidity and the abundance of fine gritty tannins.

Cellaring Potential

While enjoyable in youth, this wine will reach its full potential with bottle age up to at least 20 years. The considerable structure and depth will ensure that the fruit characters will develop over time revealing more complexity and providing immense interest. This wine is best stored in an environment free of direct sunlight and with consistent temperatures between 10°C and 15°C.