



<i>Harvest dates</i>	<i>12 Feb - 27 Mar</i>
<i>Alcohol</i>	<i>13.9%</i>
<i>Residual sugar</i>	<i>0.8 g/l</i>
<i>Titrateable acid</i>	<i>6.4</i>
<i>pH</i>	<i>3.49</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 2010

McLaren Vale, Grenache (70%) Shiraz (25%) Mourvèdre (5%)

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

Good winter rains ensured adequate sub-soil moisture and set vines up well with healthy canopies. There was unseasonably hot weather during flowering, but this did not affect fruit setting to any significant extent and vigour was beautifully balanced.

There was some more heat early in the season, but with berries only just forming in most cases it was not an issue. The rest of the season was mild with nights mild to cool with very little rain. It was another early start to vintage, and both red and whites from 2010 have strong varietal characters and good balance.

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

The Characteristics

Unctuous blackberry and plum notes lay at the heart of this classic d'Arenberg example of a GSM. A spattering of exotic spices the likes of star anise, cardamom and nutmeg cling to the sweet, dark fruits and of course, it wouldn't be a d'Arenberg wine without a rousing dose of earthy, gamey character.

The palate is fleshy and juicy with an almost velvet like texture. Abundantly warm and generous but sufficiently structured to suggest this wine can go the long hall.

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.