

THE IRONSTONE PRESSINGS

GSM 2011

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

There was ample winter and spring rain which provided good sub soil moisture and resulted in healthy canopies and good vigour. Summer conditions were very mild. Grapes ripened gracefully with only a few small rain episodes, enough to keep the vines fresh and vibrant. Rainfall was only a little over average for the first months of the year.

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

The typical d'Arenberg stamp of dark fruits and earthy notes are countered in this GSM blend by a range of pretty floral and spicy notes from the cooler vintage. Blackberry and game notes are complimented by violets, white pepper, star anise and cardamom.

The palate, medium bodied with a red fruit focus, has a darker, earthier side that gives complexity and depth. More sweet raspberry flavours evolve on the finish, enhanced by the wine's fine acidity and slightly grainy tannin.

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.



Harvest dates	25 Mar	Alcohol	14.1%
Residual sugar	1.0 g/l	Titrateable acid	6.3
pH	3.48	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton