

THE IRONSTONE PRESSINGS

GSM 2012

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

A wet summer and winter in set the vines up perfectly for the 2012 vintage. Spring and summer were drier than normal, resulting in lower fruit yields. A small heat burst just prior to veraison assured a solid colour change, small berries and pronounced tannins in the grapes. The red wines from this vintage are black, solid and quite structured, the biggest year for some time; not oily but definitely gutsy.

The Winemaking

Small batches of grapes are gently crushed 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

This is a wine of great generosity and depth. The nose exhibits an abundance of purple fruits.... mulberries and plums. We can also make out a mix of baking spices including nutmeg, cinnamon and star anise.

The palate is fleshy and juicy with an almost velvet like texture. The Grenache adds fruit character and balanced acidity, the Shiraz fills out the wine and delivers early structure whilst the Mourvèdre provides red fruits and dried herb notes but importantly also provides a core of fine tannins that reveal themselves vividly as the fruitiness of the wine starts to recede. 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.



Harvest dates	7 Mar	Alcohol	14.4%
Residual sugar	1.3 g/l	Titrateable acid	6.7
pH	3.51	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton