

THE IRONSTONE PRESSINGS

Grenache Shiraz Mourvèdre 2013

McLaren Vale, Grenache (67%) Shiraz (28%) 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 reddish-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 any of the buildings at d'Arenberg, most notably the old stables.

The Vintage

Great winter rains set the vines up well last year, followed by a very dry spring and summer with no heatwaves. The initial fruit development was fantastic, the first white grapes to be picked showed incredible levels of natural acidity coupled with good fruit ripeness unlike anything we've seen for a long time. Just prior to picking the first red grapes there was three days of reasonably high temperatures, which accelerated sugar ripening and meant the winery was filled in record time. A lot of the red grapes from that period are particularly rich with intense tannin and dark fruit characters - a great vintage for reds and whites alike.

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

Intoxicating and ethereal. Allow this wine to develop slowly in your glass and watch as the earthen and woody spiced nose unfurls to reveal sweet plummy fruits, supported with highlights of cardamom, nutmeg and cinnamon. A recognisable undercurrent of game and cured meats, ties the link between this vintage and previous ones. The palate, whilst rich and juicy with its abundance of plums and mulberries, displays an ample volume of textured, velvety tannins which tame the mid palate creaminess ensuring a long, savoury finish.

Cellaring Potential

While enjoyable in youth, this wine will reach its full potential with bottle age up to at least 15 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.



Alcohol	14.3%	Residual sugar	0.8 g/L
Titrateable acid	7.0	pH	3.45
Oak maturation	18 months	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		