

THE IRONSTONE PRESSINGS

Grenache Shiraz Mourvèdre 2014

McLaren Vale, Grenache (72%) Shiraz (25%) Mourvèdre (3%)



The Name

Most of McLaren Vale's acclaimed and historic vineyards are impregnated with ancient, decomposed laterite granite known as ironstone. Its extraordinary rusty redbrown 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

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 then transferred to a mixture of new and used French and American oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. This wine does not undertake fining or filtration prior to bottling.

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 wine is extremely alluring. The intriguing nose is at once both fresh and complex. Blood orange, black cherry, and dark fruits leap out of the glass. Behind them lurk complex notes of sooty earth, game, and charcuterie. Baking spices make themselves known and there is a ferrous-like aroma of fresh blood which flows through onto the palate. Here the wine starts building layers of flavour. Initially red berries, brooding mulberry, and plummy sweet fruit flood the tongue. This is followed with finely balanced, savoury mid-palate weight, accentuated by spicy minerality. A very subtle hint of lightly toasted oak is supported and carried by lively fine tannins on the vibrant and lingering finish. Intoxically alluring.

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.



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| Alcohol | 14.5% | Residual sugar | 1.3 g/L |
| Titrateable acid | 6.6 | pH | 3.55 |
| Oak maturation | 18 months | Chief Winemaker | Chester Osborn |
| Senior Winemaker | Jack Walton | | |