



2004 d'Arry's Original Shiraz Grenache

100% McLaren Vale Grenache (50%) and Shiraz (50%)

Since 1912 the Osborn Family has tended the 19th century vineyards at their d'Arenberg winery, located in McLaren Vale, South Australia.

The Name

This wine was made in honour of d'Arenberg principal, Francis 'd'Arry' d'Arenberg Osborn. It is the culmination of more than half a century d'Arry's winemaking career at his family winery in McLaren Vale. d'Arry's original blend, first launched some four decades ago, was as it appears today- a blend of Shiraz and Grenache grown on d'Arenberg's low yielding, 19th century vineyards. The d'Arry's Original has enjoyed huge success at shows through the years and has been fundamental in building the reputation of d'Arenberg.

The Vintage

After excellent winter rains and then a warm wet spring the vineyards were set for a good start to vintage. Flowering was consistent, for the first time crop sizes looked more normal than the previous few years. We experienced the coldest January for 12 years followed by a warm to hot February and mild March which carried on into April to eventually become a very long Indian summer due to the mild autumn weather.

The Winemaking

Each batch of fruit received is gently crushed in our Demoisy open-mouthed, rubber-toothed crusher and is then transferred to headed-down open fermenters. A tiny proportion of the Shiraz component underwent a carbonic fermentation which enhances the lifted spicy characters.

Once the fermentation is nearly complete, traditional foot-treading takes place prior to basket-pressing. Then the highly clarified juice is transferred to oak to complete primary and secondary fermentation.

The blending process of all the individual batches is completed over several days of bench tastings. The final blend then returns to large wooden casks to completely integrate prior to being bottled.



The Characteristics

In its youth, d'Arry's Original displays a vivid dark plum colour with a dark mauve hue. The nose invariably attacks with lifted savoury dark fruits; cranberry, dark chocolates and spice from the Shiraz and a fragrant strawberry, cranberry, tamarillo character from the Grenache.

The palate is distinctively d'Arenberg; medium to full bodied, dry red with a fruity mid palate dominated by plums, mulberry and spice which is balanced by fine tannins and a punchy length of red fruits mixed with cherry stones, mulberry and plums with some liquorish notes.

Well-cellarred, the d'Arry's Original becomes soft, generous, full-flavoured, velvety, long and seamless. It will retain great fruit characters of dark fruits, earthy tones and floral green herbs. The impressive sweetness of the wine prevails while the gritty tannic finish of a young wine gives way to long, sweet, spiced McLaren Vale character with an acidity that is still fresh and active.



Artist Malcolm McCookin ©

Technical Information

Alcohol by Vol
14.5%

Residual Sugar
1.0 g/L

Titrateable Acid:
7.0 g/L

pH
3.43

Oak Maturation
12 months in new and older
American and French oak
barriques.

Bottling Date:
3rd March 2006

Chief Winemaker
Chester d'Arenberg Osborn

Senior Winemaker
Phillip Dean

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