



2005 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

When poured the wine displays a bright dark plum colour with a dark brick-red hue. The aroma immediately suggests a cooler year due to its level of intensity and spicy edges. The savoury mineral aromas and tighter-than-normal palate structure also indicates a cool year.

The fruit characters are distinctively d'Arenberg; very red with a savoury spiced plummy fruit character, mulberry, prunes mixed with dark, tarry chocolate notes. As the wine breathes, a punchy array of cranberry, Satsuma plum, fragrant red berry notes and hints of spiced Grenache appear. The wine further develops with liquorish and a potpourri, earthy meaty element with edges of mineral herbaceous notes. The palate is delightfully balanced with fine tannins, just the correct level of oak and zippy acidity. Very controlled, vibrant and poised.

The palate is young, tight and still quite suppressed. This vintage has all the hallmarks of a classic d'Arry's Original and, given the right conditions, will cellar for a considerable time. To serve now this wine will respond to a vigorous decant before serving in a large glass.



Artist Malcolm McCookin ©

Technical Information

Oak Maturation:

12mths or more in new and older American and French oak barriques including large casks.

Harvest Dates:

14 March – 19 April

Alcohol by Vol:

14.5%

Glucose+Fructose:

0.7 g/L

Titrateable Acid:

6.9 g/L

pH:

3.42

Bottling Date:

22 January – 29 January 2007

Chief Winemaker

Chester d'Arenberg Osborn

d'ARENBERG PTY LTD

PO Box 195 Osborn Rd

McLAREN VALE

South Australia 5171

TELEPHONE +61 8 8329 4888

FACSIMILE +61 8 8323 8423

winery@darenberg.com.au

www.darenberg.com.au