



2007 d'Arry's Original

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

This wine is as old as the famous red stripe which adorns it. Always a blend of Shiraz and Grenache it was known as d'Arenberg Burgundy until the 1990's.

The Name

This wine is named in honour of d'Arenberg principal, Francis d'Arenberg Osborn, who is universally known as d'Arry. A lifetime in wine has seen d'Arry recognised as a Winemakers Federation of Australia Patron and a recipient of the Medal of the Order of Australia.

The Vintage

Owing largely to drought and a warm start to Summer, the 2007 vintage commenced extremely early. These conditions caused short shoot length and reduced berry and bunch sizes.

In late January a 50mm downpour reduced yields further, but was a welcome relief.

Moderately warm weather followed to ripen the fruit in low stress conditions that resulted in good flavour concentration and excellent levels of natural acidity.

Pronounced tannins are common in 2007 McLaren Vale reds owing to drought. The foot treading techniques used at d'Arenberg allow greater control of extraction to ensure that tannins are still balanced.

The Winemaking

Walking the vineyard rows and tasting grapes, Chester Osborn classifies and determines the ideal picking time for each individual vineyard.

Small batches are crushed in the Demoisy open-mouthed, rubber toothed crusher 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. When tannin extraction is just right the wine is basket pressed and transferred to a mixture of new and old French and old American oak barriques as well as large casks to complete primary and secondary fermentation. The barrel fermented component is aged on lees to keep the wine fresh while also reducing the oak influence. There is no racking until final blending.

Chester and the winemaking team undertake an extensive barrel tasting process to determine the final blend. d'Arry's Original does not undertake fining or filtration prior to bottling.



The Characteristics

Dark with a slight purple tinge the nose opens with raspberry, blueberry and plum stone with a layer of graphite and rose water adding interest and elegance.

The palate is darker with cherry and juicy plum opening before dark chocolate, mocha and blackberry emerge. The palate is mouth filling yet focused with an earthy character running throughout and building to a spicy finish that lingers. Powdery mineral tannins provide structure with little oak influence evident.

Generous enough to drink on release this wine will age for up to ten years in a cellar and will benefit from decanting.

Technical Information

Harvest Dates:

8 Feb to 12 April

Oak Maturation:

Average of 18 months in old French and old American barriques and large casks

Alcohol by Volume:

14.5%

Titratable Acid:

7.1g/L

pH:

3.38

Bottling Date:

29 January 2009

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton



Artist Malcolm McCookin ©

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