



# 2008 d'Arenberg d'Arry's Original

McLaren Vale, Shiraz (67%) Grenache (33%)

*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 for his services to the wine industry.

## The Vintage

2008 is a tale of two vintages for red wines in McLaren Vale. Winter rain ensured the soil reached capacity and set the vines up perfectly with healthy balanced canopies.

A normal spring and an unseasonably cool January and February meant most vines remained stress free and for early picked parcels flavour ripeness was achieved at reasonably low sugar levels and high natural acidity.

However, a sustained heat wave in early March forced frantic picking and resulted in some rich characters. d'Arry's Original is a blend of both the early and late picked parcels and accordingly is balanced with the ripe characters well in check.

## 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

The nose is packed with varietal plum, raspberry and black cherry with attractive spice and cracked pepper. There is a lifted floral note that brings elegance to what is clearly a rich and generous wine.

The palate opens with concentrated red and dark fruits that forms a core that runs through the mid-palate. Licorice, lavender and soil characters add another dimension with lovely exotic spice building in the palate and becoming more evident as the wine opens up.

There is a lovely generosity of fruit with ripeness well in check and the fine subtle tannins building to a savoury finish. This wine is drinking well on release and will cellar for up to 10 years.

## Technical Information

Harvest Dates:	Alcohol by Volume:	Bottling Date:
19 Feb to 18 April	14.5%	15 Dec 09 & 22 Mar '10
Oak Maturation:	Titrateable Acid:	Chief Winemaker:
Two thirds 12-21 months in Older French and American Barriques. One third large oak casks	6.8g/L pH: 3.36	Chester d'Arenberg Osborn Senior Winemaker: Jack Walton



Artist Malcolm McCookin ©

**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