

d'ARRY'S ORIGINAL

Shiraz Grenache 2012

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



The Name

Known as 'Burgundy' until 1993, this wine was renamed d'Arry's Original in honour of third generation family member Francis d'Arenberg Osborn, universally known as d'Arry, to honour his lifelong services to the wine industry.

The Vintage

A wet summer and winter in set the vines up perfectly for the 2012 vintage. Spring and summer were drier than normal, resulting in lower fruit yields.

A small heat burst just prior to veraison assured a solid colour change, small berries and pronounced tannins in the grapes. The red wines from this vintage are black, solid and quite structured, the biggest year for some time; not oily but definitely gutsy.

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 and old 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 Characteristics

'Daunting task' : attempting to do justice to the quality, complexity and history of d'Arenberg's oldest and arguably most iconic red blend through tasting and then translating one's sensorial impressions into words, i.e. 'the tasting component to this job is debatably more of a pleasure than a task and.....someone has to do it.'

The d'Arrys Original 2012 exhibits all the hallmarks of a classic. The nose has so many layers of black and purple fruits and savoury notes, but appears quiet tightly wound, leading the taster to believe that what we are seeing now is only a small insight into what may come.

The palate is also tight and minerally. Despite this, we are able to perceive an abundance of black fruits, spice and herb amongst those close-fitting layers. A rhubarb like sweetness and acidity have us both swooning to the wine's sweet generosity then perking up as the vibrant acid line brings our senses to life.

The sweet and savoury fruits are further complemented by a fine, slightly gritty tannin, ensuring the wine lives both long on the palate and long in your cellar, were you to show the patience and restraint required.



Harvest dates	10 Feb-3 Apr	Alcohol	14.5%
Residual sugar	.5 g/l	Titratable acid	6.9
pH	3.46	Oak maturation	20-21 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton