

D'ARRY'S ORIGINAL

Shiraz Grenache 2013

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 warm and dry spring and summer followed by further dry conditions throughout harvest meant a number of things. Firstly disease pressure was negligible, the vast majority of fruit being very clean. Secondly yields were down. Finally ripening happened relatively quickly. From a quality perspective in regards to reds, these conditions produced wines of incredible colour and flavour. Dark, brooding wines with great volumes of fruit and layers of chewy, velvety tannin structure. Big, concentrated wines but beautifully balanced.

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

The structure and dark, earthy flavour of Shiraz, paired with the fragrance and pure fruit of Grenache are the hallmarks of a great d'Arry's Original. 2013 is no exception, if anything this vintage looks bigger, darker and more concentrated than most with ripples of gritty tannin. Some sound advice would be to open this wine an hour or two before imbibing to allow the Grenache to impose its charm upon the more brooding, quintessentially McLaren Vale Shiraz. The final impression will be an infusion of ferrous and spice notes, a hint of woodsmoke and a generous volume of succulent black and purple fruits.



Harvest dates	12 Mar - 2 Apr	Alcohol	14.5%
Residual sugar	1.2 g/l	Titrateable acid	7.1
pH	3.46	Oak maturation	20 - 21 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton