

D'ARRY'S ORIGINAL

Shiraz Grenache 2014

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 winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour, richness and balanced tannins. Vintage started on 30 January, the earliest start on record by one day.

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 d'Arrys Original is a crowd favourite for more than sentimental reasons. The 2014 version has a lifted bouquet full of mixed fruit and baking spices, complimented by ever so subtle fresh leather and sandalwood notes. The palate is surprisingly quite elegant but again the complexity of flavours really sets it apart as a wine. There is a wonderful balance between acid and fruit sweetness that leaves this wine right in the zone. Whilst the fruit adds generosity, the fine acid sits it up in the palate giving lovely shape which translates into freshness. The tannins also, whilst playing a role, are beautifully integrated leaving us with a fine drying sensation onto which the remnants of fruit cling. Undoubtedly one of the best value wines in the d'Arenberg stable, a level of sophistication rarely seen at this price point. Sure to please in youth yet with a promise to develop ever greater range and refinement.



Harvest dates	13 Feb -17 Apr	Alcohol	14.5%
Residual sugar	1.6	Titrateable acid	6.6
pH	3.52	Oak maturation	20 - 21 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton