

D'ARRY'S ORIGINAL

Shiraz Grenache 2015

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 and richness. 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

A winemaker's favourite. Year in, year out this traditional Shiraz Grenache blend continues to deliver beyond expectation. 2015 is no exception. Depth of character on the nose is a feature with each subsequent sniff revealing something new. Dark, earthy Shiraz notes, complimented perfectly by fruit driven, pure Grenache. The palate is equally rewarding. Rich and powerful, but not in an overbearing way. The blend of the chunkier Shiraz tannins, interwoven with the more spritely Grenache tannins enhances the texture of the wine. Flavours seem to flow infinitely on the palate and acidity is on point. This wine will definitely benefit from decanting whilst young, but don't be afraid to let it age a few years yet in a well-conditioned cellar.



Harvest dates	9 Feb - 14 Apr	Alcohol	14.5%
Residual sugar	0.9 g/L	Titrateable acid	6.9
pH	3.44	Oak maturation	20 - 21 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton