

D'ARRY'S ORIGINAL

Grenache Shiraz 2017

McLaren Vale, 50% Grenache, 50% Shiraz

The Name

First released in 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 healthy winter and plenty of spring rains set the vines up very well. Bud burst was on time, but very cool for the first part of spring. Shoots grew to 5 or 6 inches long and then stopped for a month. Flowering was quite late, by three weeks, which meant a late start to harvest, and long, slow ripening periods. The summer rains stopped in mid-January, so disease pressure was low. It was very dry from February to April, with only a few millimetres of rain. Days were mild with a lot of cool nights, the first few weeks of April was around two degrees hotter than usual, which help that last bits of fruit to ripen. Overall, a great vintage with minimal disease pressure and above average crop levels.

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 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

This wine is highly aromatic, with pretty red fruits and exotic spice. The palate is medium bodied and delicious, showing wild strawberry, dried cranberry and rhubarb flavours. There's some nice dried herb and baking spice nuances to this wine, supported by decent amounts of acidity and tannin. It's fresh and vibrant now, however, this wine will mellow further with some age.



Harvest dates	06 Mar - 12 May	Alcohol	14.5%
Residual sugar	1.4 g/L	Titrateable acid	6.4
pH	3.48	Oak maturation	20 - 21 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton