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|-------------------------|-----------------------|
| <i>Harvest dates</i>    | <i>7 Mar - 29 Apr</i> |
| <i>Alcohol</i>          | <i>14.2%</i>          |
| <i>Residual sugar</i>   | <i>1.1g/l</i>         |
| <i>Titratable acid</i>  | <i>6.95</i>           |
| <i>pH</i>               | <i>3.50</i>           |
| <i>Oak maturation</i>   | <i>20 - 21 months</i> |
| <i>Chief Winemaker</i>  | <i>Chester Osborn</i> |
| <i>Senior Winemaker</i> | <i>Jack Walton</i>    |

# d'Arry's Original Shiraz Grenache 2011

*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*

There was ample winter and spring rain which provided good sub soil moisture and resulted in healthy canopies and good vigour. Summer conditions were very mild. Grapes ripened gracefully with only a few small rain episodes, enough to keep the vines fresh and vibrant. Rainfall was only a little over average for the first months of the year.

## *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*

This wine displays a level of finesse and freshness that we don't always encounter in other vintages of the same wine. In a somewhat surprising contrast to this, the wine also displays a dense and varied array of fruit characters, from bright lifted purple plums and rhubarb through to more spice and herbal notes such as sage and cardamom, into even more complex earthy flavours of beetroot and soot.

These flavours are perfectly supported by a frame of fine, minerally tannins that add a subtle grip and enticingly long finish.