



2006 d'Arenberg The Custodian

100% McLaren Vale Grenache



The very first wine to bear the famous red stripe contained 50% Grenache, since that day it has been a variety central to d'Arenberg. The d'Arenberg portfolio now contains eight wines with a component of this stunning and charismatic red grape.

The Name

Grenache has been central to d'Arenberg's success from the very beginning. During the vine pull scheme of the early 1980's d'Arry Osborn refused to touch his old Grenache vineyards. Today d'Arenberg is the keeper of nearly one third of McLaren Vale's old Bush vine Grenache and has earned the title of 'Custodian' of the variety.

The Vintage

The 2006 vintage started and finished early. Overall quality was excellent. Grenache in particular developed at lower than normal Baume giving complexity and depth to the flavour profile.

An average winter followed by heavy rains in spring resulted in vines with healthy and balanced canopies on most soils. A mild, early summer leading into a warmer period during veraison stopped vegetative growth, allowing vines to channel energy into the fruit.

A cooler period that occurred after veraison was a slight concern as Grenache requires warm conditions to fully develop colour, concentrated flavour profile and richness. Luckily, the warmth returned in early March which instantly increased the Baumes without diluting the levels of natural acidity.

The Winemaking

Each parcel of fruit selected by Chief Winemaker Chester Osborn is gently crushed in our Demoisy open-mouth, rubber-tooth crusher, leaving many berries whole.

They are then transferred to open fermenters where the seeds and skins are permanently submerged beneath the free run juice via heading down boards. The must receives no plunging or pumping over while fermentation occurs.

Once the primary fermentation is two-thirds complete, traditional foot-treading takes place prior to basket-pressing.

The Custodian is aged in a mixture of new and old American and French Oak and casks.

The Characteristics

The appearance of this wine is excellent with intense colours and a soft cherry red hue. The aromas are complex and seductive, dominated with an evolving mix of deep red scented fruits, white and green peppers, floral spices and earthy pot-pouri like notes.

The palate is medium bodied and fleshy with a concentrated array of red berries, dark sweet plums and baked olive notes developing towards the spicy savoury spectrum as it opens. Fruit sweetness takes hold midway through the palate and then explodes towards the finish with lively, ripe, gritty, fragrant tannins and very fine elevated acidity that lingers on past the finish of this wine.

This wine is a wonderful drink now, and due to the superb balance of fruit weight and concentration, chalky gritty tannins and natural acidity it will develop for up to a decade.



Artist Tom Jellett ©

Technical Information

Harvest Dates:
10 March to 26 April

Oak Maturation:
Av. of 12 mths in new & aged American & French oak barriques & large cask

Alcohol by Vol: 14.5%

Glucose + Fructose: 0.6 g/L

Titrateable Acid: 6.4g/L

pH: 3.48

Bottled: 10 May 2007

Chief Winemaker
Chester d'Arenberg Osborn

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Jack Walton

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