



# 2008 d'Arenberg The Custodian Grenache

McLaren Vale

*The very first wine to bear the famous red stripe contained 50% Grenache and it has been a variety central to d'Arenberg ever since.*



## The Name

During the vine pull scheme of the early 1980's d'Arry Osborn refused to touch his old Grenache vineyards. When his son Chester started in the business as Chief Winemaker in 1984 he set about acquiring more old vine Grenache grapes and vineyards at a time when it was considered un-fashionable. 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

2008 is a tale of two vintages for red wines in McLaren Vale.

Winter rain ensured the soil reached filled capacity and set the vines up perfectly with healthy balanced canopies.

A normal spring and an unseasonably cool January and February meant most vines remained stress free and flavour ripeness was achieved at reasonably low sugar levels and high natural acidity.

A sustained heat wave in early March required a lot of fruit to be picked quickly. Grenache fared well in the intense conditions, retaining good acidity and balanced ripe characters.

## The Winemaking

Walking the vineyard rows and tasting grapes, Chester Osborn classifies and determines the ideal picking time for each individual vineyard.

Small batches are crushed in the Demoisy open-mouthed, rubber toothed crusher 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. When tannin extraction is just right the wine is basket pressed and transferred to a mixture of new and old French and old American oak barriques and large casks. Here it completes primary and secondary fermentation. The barrel fermented components are matured on lees to slow aging and keep the wine fresher while also reducing the oak influence. There is no racking until final blending.

Chester and the winemaking team undertake an extensive barrel tasting process to determine the final blend. The Custodian does not undertake fining or filtration prior to bottling.

## The Characteristics

Juicy and bright with varietal characters of ripe, fresh raspberry and cherry filling a lush aroma with a hint of spice and a floral touch of pot pourri adding inviting nuances.

The palate is similarly juicy and plush with plenty of red fruits initially before a more subtle wave of cinnamon stick and five spice with a kiss of purple flowers in the background.

The velvety tannins, lively acidity and juicy varietal fruits are all in balance and make for a harmonious wine drinking well on release. Owing to the vintage this wine is a ripe example of The Custodian and is expected to be at its best between 2010 and 2018.



Artist Tom Jellett ©

## Technical Information

### Harvest Dates:

1 to 22 March

### Oak Maturation:

9 months in older

French and American Oak and large casks

**Alcohol by Volume:** 14.5%

**Titrateable Acid:** 7.0 g/L

**pH:** 3.27

### Additional Info:

Vegan friendly

### Bottling Date

14 April 2010

### Chief Winemaker:

Chester d'Arenberg Osborn

### Senior Winemaker:

Jack Walton

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