

THE CUSTODIAN

Grenache 2013

McLaren Vale, Grenache (100%)



The Name

During the vine pull scheme in the 80's, d'Arry Osborn refused to remove his old grenache vineyards. Today d'Arenberg is the keeper of nearly one third of McLaren Vale's old bush vine grenache, earning the title of 'Custodian' of the variety.

The Vintage

A warm and dry spring and summer followed by further dry conditions throughout harvest meant a number of things. Firstly disease pressure was negligible, the vast majority of fruit being very clean. Secondly yields were down. Finally ripening happened relatively quickly. From a quality perspective in regards to reds, these conditions produced wines of incredible colour and flavour. Dark, brooding wines with great volumes of fruit and layers of chewy, velvety tannin structure. Big, concentrated wines but beautifully balanced.

The Winemaking

Small batches of grapes are gently crushed and then transferred to open fermenters. Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and transferred to a mixture of old French and American oak to complete fermentation and mature. 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

The nose is initially quite dark and brooding. Black forest berries, woody spices and soil like notes slowly give way to brighter undertones of raspberry, blueberry and florals. The palate tells a slightly different story with a raft of red fruit characters such as raspberry and stewed rhubarb paired with an almost cranberry like acidity. The tannins are verging on gritty, in a tantalizing sense. This appealing combination of red fruits, crisp acidity and vibrant tannin gives an overall impression of freshness and youth, and indicates that this wine will evolve elegantly over the next 5 to 8 years, growing in richness, roundness and complexity as it does so.



Harvest dates	7 Feb - 20 Mar	Alcohol	14.3%
Residual sugar	1.1 g/l	Titratable acid	6.9
pH	3.41	Oak maturation	9 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton