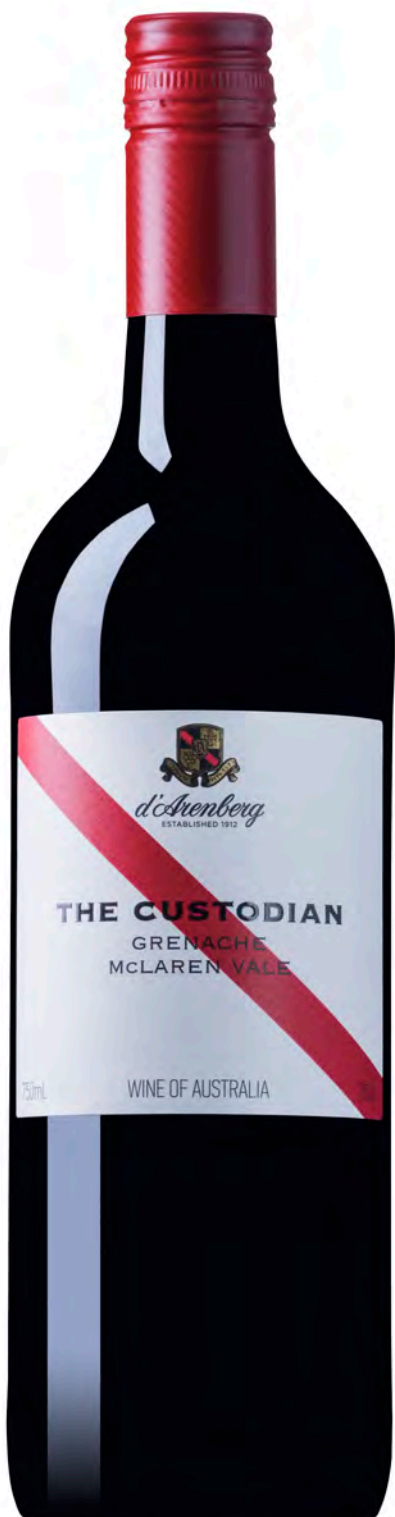


THE CUSTODIAN

Grenache 2016

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

The season began well with average winter rainfall, Summer conditions were significantly warmer than average with two heatwaves through January testing the limits of the vines. Following the heatwave was rain and cool weather, which helped slow down ripening, and allowed flavour development to catch up to sugar ripeness. White wines from this vintage are fruity and very flavoursome, as are reds with ample tannin to match.

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

This is a fuller bodied style of Grenache. There's masses of blood orange and amaro on the nose, with fleshy red fruits and savoury spice on the palate. The texture is great, with prominent rhubarb and pomegranate flavours. Nice acidity and slightly grippy tannin on the finish.



Harvest dates	14 Feb - 30 Mar	Alcohol	14.5%
Residual sugar	1.2 g/L	Titrateable acid	6.5
pH	3.49	Oak maturation	9 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton