



# 2010 d'Arenberg The Footbolt Shiraz

McLaren Vale

*The Footbolt Shiraz is a truly regional style, showing the depth, complexity and balance of McLaren Vale Shiraz.*

## The Name

Before being renamed The Footbolt Shiraz in 1996, the Old Vine Shiraz (as it was then known) was the first wine to use the term 'Old Vine'. When this became common practice it was altered to honour a racehorse that changed the Osborn family forever. The founder of d'Arenberg, Joseph Osborn was a successful racehorse owner and Footbolt was the pride of his stable. In 1912 he made the hard decision to sell his stable of horses to start d'Arenberg, so it is only fitting we pay homage to Joseph and his prize horse, Footbolt.

## The Vintage

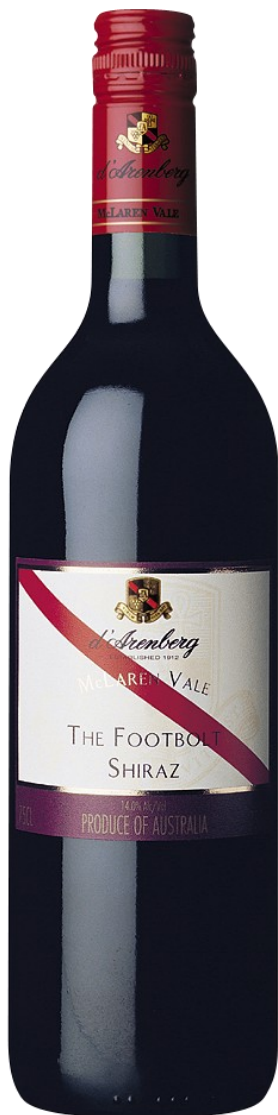
Above average autumn rains set the vines up well. There was some heat during flowering which reduced crop levels, but with no ill-effects on quality. There was some more warm weather in January as the reds were going through veraison, this did no damage, but did encourage an early start to vintage. The day time temperatures were mild through out ripening with mild to cool nights.

## 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 passed through a gentle open roller crusher with some berries remaining whole 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. It's then transferred to a mixture of new and used French and older American oak barriques and large casks to complete primary and secondary fermentation.

The barrel ferments are aged on lees to keep the wine fresh and also reduces the oak influence. There is no racking until final blending with no fining or filtering. Chester and the winemaking team undertake an extensive barrel tasting process to determine the final blend.



## The Characteristics

The nose initially displays an enticing mix of red and black fruits. Mulberries, ripe raspberries and blackberries are very pure. Complexity is built through the layers of exotic spice that support this fruit. Nutmeg, cinnamon, clove and anise are all evident. And of course, it wouldn't be The Footbolt with out that generous lick of d'Arenberg earth and game.

On the palate the wine is rich, concentrated and generous. There is an intrinsic warmth to this wine. The dark plummy fruit, leather and cedar notes are inviting, but it is the soil like tannins with a hint of chewiness that pull it all together for a long, gratifying finish.

The Footbolt Shiraz has proven to cellar well for at least a decade and the 2010 is certainly no exception. Our minimal intervention methods sometimes result in a harmless deposit in or adhering to the bottle. Decanting prior to serving is recommended to get the most enjoyment from this wine.

## Technical Information

### Harvest Dates:

2 March 2011

### Oak Maturation:

12 months in new and older French and American Oak and large casks

**Alcohol by Volume:** 14.41%

**Titratable Acid:** 7 g/L

**pH:** 3.41

### Additional Info:

Vegan friendly

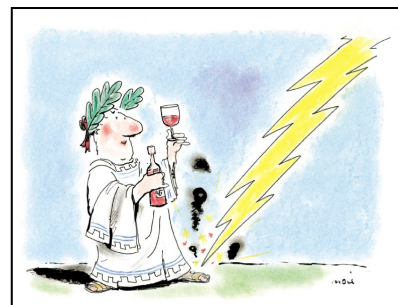
**Residual Sugar:** 3.1g/L

### Chief Winemaker:

Chester d'Arenberg Osborn

### Senior Winemaker:

Jack Walton



Artist Alan Moir ©

**d'ARENBERG PTY LTD**

PO Box 195 Osborn Rd

McLAREN VALE

South Australia 5171

TELEPHONE +61 8 8323 9862

FACSIMILE +618 8323 9862

winery@darenberg.com.au