



2007 d'Arenberg The Love Grass Shiraz

88% McLaren Vale, 10% Adelaide Hills, 2% Fleurieu Peninsula
85% Shiraz, 5% Petit Verdot, 3% Viognier, 3% Tinta Cao, 2% Grenache,
1% Tempranillo, 1% Mourvèdre

Well known for his unique sense of fashion, Chief Winemaker Chester Osborn based the design of this label on a neck tie from his extensive and eclectic wardrobe.

The Name

Love Grass grows wildly in the vineyards surrounding the winery. During vintage, the sticky, long stemmed flowers of the Love Grass affectionately attach themselves to the vineyard workers' socks. They even get caught in the coat of the winery dog, Coco, and have to be brushed out by chief winemaker, Chester Osborn. The additional varieties in this wine cling to Shiraz the same way that the Love Grass does, making a complex and food friendly Shiraz that is only found at the d'Arenberg cellar door and selected restaurants.

The Vintage

Owing largely to drought and a warm start to Summer, the 2007 vintage started extremely early. These conditions caused short shoot length and reduced berry and bunch sizes.

In late January a 50mm down-pour reduced yields further, but was a welcome relief for many of the dry grown vineyards that contribute to The Love Grass.

Moderately warm weather followed to ripen the fruit in low stress conditions that resulted in good flavour concentration and excellent levels of natural acidity.

The Winemaking

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

Small batches were crushed in the Demoisy open-mouthed, rubber toothed crusher and then transferred to five tonne headed-down open fermenters. These batches remained separate until final blending.

Foot treading was undertaken for certain batches near the end of fermentation followed by gentle basket pressing. The wine was then transferred to a mixture of new and old French and old American oak and large casks to complete primary and secondary fermentation. The barrel fermented component was aged on lees for added complexity with no racking until final blending.

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



The Characteristics

The nose is wonderfully complex and inviting with a mixture of spice, pepper, cedar, floral blossoms and a touch of capsicum tied together by a subtle roasted coffee bean aroma.

The palate is equally complex and focused, opening with red fruits, licorice and violets and building layer on layer to cracked pepper and nuances of dark chocolate and spice. There is great length with fine powdery fruit tannins and a lingering cinnamon character.

The palate is linear and balanced and drinking extremely well now. If cellared correctly it will continue to evolve for at least a decade.

Technical Information

Harvest Dates:

8 February to 13 April

Oak Maturation:

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

Alcohol by Volume: 14.5%

Titrateable Acid: 7.34 g/L

pH: 3.38

Additional Info:

Vegan friendly

Bottling Date

28 January 2009

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton



Artist: Peter MacMullen

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