



2008 d'Arenberg The Love Grass Shiraz

87% McLaren Vale, 7% Adelaide Hills, 6% Fleurieu Peninsula
85% Shiraz, 5% Petit Verdot, 5% Cabernet Sauvignon, 3% Viognier,
2% Tempranillo

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

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 forced frantic picking and resulted in ripe characters. The Love Grass is a blend of early and late picked parcels.

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 used French and old American oak barriques to complete primary and secondary fermentation. The barrel ferments are aged on lees to keep the wine fresh 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 Love Grass Shiraz does not undertake fining or filtration prior to bottling.



The Characteristics as Tasted in June 2010

The aromas are complex and intriguing. Each time you put the glass to your nose there is something new to discover. For what was a ripe year the red and dark fruits are fresh and lifted with cinnamon spice and cured meat adding complexity.

The palate is equally complex with plum, boysenberry and raspberry alongside more savoury characters of charred meat, black olive and dark chocolate. There is a lot to take in with no shortage of characters to uncover but chalky dusty tannins pull the wine into focus nicely and provide for a long finish.

This wine is drinking well on release and could also be cellared for up to ten years.

Technical Information

Harvest Dates:

19 February to 18 April

Oak Maturation:

Up to 20 months in used French and American Oak and large casks

Alcohol by Volume: 14.5%

Titrateable Acid: 6.9 g/L

pH: 3.38

Additional Info:

Vegan friendly

Bottling Date

7 December 2009

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton



Artist: Peter MacMullen

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