d'Arenberg



THE LOVE GRASS

Shiraz 2009

McLaren Vale, Shiraz (85%) Other Varieties (15%)

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The Name

Lovegrass is a weed that grows in the vineyards and its sticky flowers affectionately attach themselves to vineyard workers' socks. This Shiraz will linger with you in the same way that the flowers do!

The Vintage

Sufficient winter rains set up the vines well with good canopies. December and most of January were very cool with only three days above 30C until late in the month. There was a string of days above 40C in late January. Most Shiraz vines were going through veraison at this time and there was little negative impact. The mild weather that followed ensured that ripening was stress free and grapes showed good levels of natural acidity and balanced tannins.

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 then aged in French oak for up to 18 months.

The Characteristics

The bouquet opens with bright purple fruits before a darker layer of black olive and cracked pepper emerges. On closer inspection all the different varieties are on display with a rack full of spices and a touch of pot-pourri. The palate is equally complex with lovely sweet fruit opening before more savoury elements of black olive, cured meat and game take over the mid palate. Cinnamon, bay leaf and nutmeg have a role to play on the long mineral finish. The tannins are fine and chalky with a mouth watering quality that drives you back. It's a well balanced wine with plenty of interesting elements and will cellar well for at least 10 years.



Harvest dates	3 Feb - 16 Apr	Alcohol	14.5%
Residual sugar	3.6 g/l	Titratable acid	7.4
pH	3.35	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton

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