

THE OLD BLOKE & THE THREE YOUNG BLONDES

Shiraz Roussanne Viognier Marsanne 2011

McLaren Vale, Shiraz (91%) Roussanne (3%) Viognier (3%) Marsanne (3%)



The Name

Sourced from low yielding vines, the old bloke Shiraz is complemented by the three younger white varieties of Viognier, Marsanne and Roussanne. We like to joke that Chester is the old bloke and the three young blondes are his daughters, the fifth generation who will carry on the d'Arenberg tradition.

The Vintage

There was ample winter and spring rain which provided good sub soil moisture and resulted in healthy canopies and good vigour. Summer conditions were very mild. Grapes ripened gracefully with only a few small rain episodes, enough to keep the vines fresh and vibrant. Rainfall was only a little over average for the first months of the year.

The Winemaking

Small batches of Shiraz grapes are gently crushed and then transferred to open fermenters, the skins of the white grapes are co-fermented with this Shiraz. 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. The finished wine is then aged on lees, there is no racking until final blending and no fining or filtration.

The Characteristics

A mix of gnarly, old Shiraz partnered with youthful, exotic and fragrant white varieties. The Shiraz offers a nose brimming with dark, earthen fruits, woody spices and rich blackberry aromas. Viognier adds fragrance in the form of apricot, ginger and florals, Roussanne delivers an exotic, dried almond and papaya note, and the Marsanne contributes pistachio and yellow stonefruit.

The palate is generous, with layers of fruit characters that ebb and flow through the entire length. The tannin structure is unique, thanks to the mingling of red and white phenolics. The rustic, chunky, mid palate Shiraz tannins are tempered by the lusciousness of the white varieties, the finish enhanced by the addition of fragrant, flowery tannins, mainly on account of the Viognier and more nutty, walnut skin texture, from the Roussanne.

A complex and alluring wine that evolves in the glass. So much individual character and much to take in, but somehow we are left with a sense of harmony between the old bloke and the three young blondes.

Harvest dates		Alcohol	14.2%
Residual sugar	2.7	Titratable acid	6.2
pH	3.37	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walkton