

THE OLD BLOKE & THE THREE YOUNG BLONDES

Shiraz Roussanne Viognier Marsanne 2012

McLaren Vale, Shiraz (94%) Roussanne (3%) Viognier (2%) Marsanne (1%)



The Name

The Old Bloke is a Shiraz dominant blend with Roussanne, Viognier and Marsanne, three white Rhone varieties that d'Arenberg planted in McLaren Vale in the 1990's. These 'young blondes' add fragrance, spice and length to the 'old bloke', which is sourced from d'Arenberg's oldest Shiraz vines. Some might joke that the old bloke is Chester, and the three young blondes are his daughters, the fifth generation who will carry on the d'Arenberg tradition.

Each of these title characters are represented on the label as a cut out silhouette. Much like the wine itself, the four personalities are 'blended' together by being overlaid one on top of the other, each creating a window to the next and achieving an effect of tactility and depth.

The Vintage

A wet summer and winter in set the vines up perfectly for the 2012 vintage. Spring and summer were drier than normal, resulting in lower fruit yields. A small heat burst just prior to veraison assured a solid colour change, small berries and pronounced tannins in the grapes. The red wines from this vintage are black, solid and quite structured, the biggest year for some time; not oily but definitely gutsy.

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 old French 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

It may seem cliched, but The Old Bloke & The Three Young Blondes 2012 is the perfect example of a powerful yet elegant McLaren Vale Shiraz. The nose is dark and brooding displaying earth and spiced plum with an ironstone-like undercurrent. Just the faintest suggestion of the white varieties which add an ever so delicate whisper of stone fruit. Subtle notes of baking spice and fresh leather indicate that the wine is just entering into a new phase of its development.

The palate is slick but with incredible depth. Similar to the nose, a ferrous like core of fruit adds life and energy to this deeply flavoured wine. Impressively consistent from start to finish. No holes here. The white varieties seem to add an extra texture to the wine which helps to temper the firm, gravelly Shiraz tannins.

Complete, stylistic and entering its window of drinkability which one can only imagine will extend for quite some years to come. Enjoy.



Harvest dates	24 Feb - 5 Apr	Alcohol	14.7%
Residual sugar	0.9 g/L	Titratable acid	7.1
pH	3.46	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton