

THE OLD BLOKE & THE THREE YOUNG BLONDES

Shiraz Roussanne Viognier Marsanne 2013

McLaren Vale, Shiraz (94%) Roussanne (3.5%) Viognier (1.5%) 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 warm and dry spring and summer followed by further dry conditions throughout harvest meant disease pressure was negligible, the vast majority of fruit being very clean. Yields were down and ripening happened relatively quickly. From a quality perspective in regards to reds, these conditions produced wines of incredible colour and flavour. Dark, brooding wines with great volumes of fruit and layers of chewy, velvety tannin structure. Big, concentrated wines but beautifully balanced.

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

Created from the very best parcels of d'Arenberg Shiraz blended with the three most famous of white 'Rhone' varieties, this aspirational wine is a showcase of McLaren Vale at its finest. Fashioned in a great vintage, highly regarded for producing lovely rich, decadent Shiraz characters. Full bodied but balanced by equal structure and acidity, ensuring power, weight and complexity coupled with refinement and elegance. The nose on this wine just keeps giving. With each sniff a new aroma appears. The complete Shiraz array of fruit from blackberry, liquorice, earth and plum, through to red fruits, stonefruit and spice. The palate is similarly worth affording some time to allow it to evolve in glass, or better still, decanter. Initially starting quite savoury and tight, eventually opening to display the generous, juicy fruits we saw on the nose. Fleshy yet elegant. Complex yet balanced. At almost six years old, this wine feels like it is just at the start of a very long journey.



Harvest dates		Alcohol	15.0%
Residual sugar	1.4 g/L	Titratable acid	7.1
pH	3.37	Oak maturation	Up to 20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton