

THE DERELICT VINEYARD

Grenache 2019

McLaren Vale, Grenache (100%)



The Name

At a time when Grenache was considered unfashionable Chester Osborn maintained a vigilant search for old vine McLaren Vale Grenache vineyards, showing faith in a variety that has been central to d'Arenberg since the very beginning. His search unveiled a number of old bush vine and poorly maintained trellised vineyards in various states of disrepair.

The Vintage

Winter was quite dry, with sporadic light showers that didn't penetrate the soil very deeply. This impacted budburst but was managed with some irrigation. During spring there was quite a strong wind event around the time of flowering, which upset some of the growth, especially in Shiraz. Summer was hot, with an extreme heat wave and a record high temperature of 46.6C, which burnt some varieties like Petit Verdot. Most other varieties managed to escape unscathed, which was surprising. Yields were down on most varieties. The quality, however, was excellent, exhibiting very varietal characteristics. Ferments had to be taken off a little earlier with higher sugar levels because of these strong tannins.

The Winemaking

Walking the vineyard rows and tasting grapes, Chester determines the ideal picking time for each individual vineyard.

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 transferred to a mixture of new and old French oak to complete fermentation and mature for 12 months.

The Characteristics

Exceptional colour for Grenache. Dark, intense deep purple-crimson. Striking notes of rhubarb, raspberry jam and redcurrant. The palate is soft and savoury showing a more full body style of Grenache. A flow of red cherries, rhubarb and red plums are coated with a fine layer of cedar wood introducing more dark flavoured characters like plums and hints of dark chocolate. The texture of the oak flavours and tannins are firm and finely balanced. A Grenache that reminds you why McLaren Vale is one of the best regions for this grape variety in the world. Enormous value.



Harvest dates	20 Feb - 27Mar	Alcohol	14.5%
Residual sugar	1.8 g/l	Titratable acid	7.0
pH	3.41	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton