

THE IRONSTONE PRESSINGS

Grenache Shiraz Mourvèdre 2018

McLaren Vale, Grenache (70%) Shiraz (25%) Mourvèdre (5%)



The Name

Most of McLaren Vale's acclaimed and historic vineyards are impregnated with ancient, decomposed laterite granite known as ironstone. Its extraordinary rusty red-brown colour is derived from the iron oxides present in the stone. The larger pieces were cleared from the vineyards in the late 1880's and utilised in many of the buildings at d'Arenberg, most notably the old stables.

The Vintage

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side, because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

The Winemaking

Small batches of grapes are gently crushed and then transferred to five tonne headed down open fermenters. These batches remain separate until final blending. Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and transferred to a mixture of new and used French oak barriques to complete fermentation. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

The Characteristics

Powerful but elegant. The Ironstone Pressings Grenache Shiraz Mourvèdre never fails to surprise and delight. A dense and dark appearance, with a crimson purple hue, give promise of a complex yet evolving wine. Initially shy on the nose, a few swirls let the wine open up and present a beautiful bouquet of strawberries, ripe plum, and fresh cherries. The more we explore, we find some violets and thyme adding further intrigue. On the palate there is an amazing fusion of red and black fruits that come together seamlessly. Plums, mulberries, blood orange and an assortment of red berries. There's some freshness thanks to a little green capsicum and some Herbs de Provence. Silky, rounded tannins bring that element of elegance that we were promised. This is a delightful McLaren Vale GSM that can be enjoyed early in life but will cellar beautifully and evolve exceptionally into the future.

Cellaring Potential

While enjoyable in youth, this wine will reach its full potential with bottle age up to at least 20 years. The considerable structure and depth will ensure that the fruit characters will develop over time revealing more complexity and providing immense interest. This wine is best stored in an environment free of direct sunlight and with consistent temperatures between 10°C and 15°C.



Harvest dates	12 Feb - 12 Apr	Alcohol	14.5%
Residual sugar	1.3 g/l	Titrateable acid	7.3
pH	3.39	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton