

d'arenberg

100 YEARS AND 1000 STORIES

It is no mere chance that d'Arenberg is one of the most significant wineries in McLaren Vale (the former townships of Gloucester and Bellevue). In 1959 Francis d'Arenberg Osborn, universally known as "d'Arry", decided to launch his own label d'Arenberg, named in honour of his mother, Frances Helena d'Arenberg and so the story began.



Enter the fourth generation Chester d'Arenberg Osborn who from an early age continued his family's winemaking tradition. Referred to by wine pundit Robert Parker as one of the top 40 Wine Personalities of the World, he is a Roseworthy College graduate who took over the reins as Chief Winemaker in 1984. He immediately set about returning the family's vineyards to their traditional grape growing practices of minimal inputs and no fertilisation, cultivation and irrigation wherever possible, therefore achieving natural soil flavours with very low yields.



The original family property located at Osborn Road, McLaren Vale has various varieties made up of old and new plantings with the Shiraz planted in 1912 and the bush

vine Grenache and Mourvèdre planted from 1918 through to Cabernet Sauvignon in the 1950s. The winemaking processes of the past have been maintained, capturing the unique small-batch character of the wines and the true flavour of the McLaren Vale region. All grapes, red and white, are basket-pressed. The reds are still traditionally fermented with the grape skins (caps) submerged in open wax-lined concrete fermenters utilising the age-old technique of foot treading. After many consecutive vintages it is now a recognised wine brand by its commonly known diagonal 'Red Stripe' that adorns the label.

Chester assumes the dual roles of chief winemaker and viticulturist and continues the family's wine making tradition that spans over two centuries. Chester's wine making

philosophy is to produce wines that have great fragrance and fruit character with palate texture and length balanced by fine natural acidity and tannins. Producing an extensive range of white, red, sparkling and fortified wines, it is the 'Icon' red wines that are the biggest and most 'serious' wines at d'Arenberg, namely, The Dead Arm Shiraz, The Coppermine Road and The Ironstone Pressings which represent the pinnacle of d'Arenberg's efforts in McLaren Vale.

The 'Icons' are the product of a complex array of ingredients with very old and low yielding vines (sometimes only a quarter of a tonne per acre), age-old winemaking techniques and rigorous barrel selection, where only the very best barrels are used. Wines from these McLaren Vale grapes are powerful, complex, concentrated, yet perfectly balanced. The three 'iconic' wines I recently tasted were typical examples of the best of McLaren Vale but for me The Ironstone Pressings Grenache Shiraz Mourvedre was outstanding. Indeed 100 years and 1000 stories come to life in this wine.

2008 THE IRONSTONE PRESSINGS GRENACHE SHIRAZ MOURVEDRE

This wine is 100% McLaren Vale Grenache (55%) Shiraz (38%) Mourvèdre (7%) making it a classic GSM. The nose shows fresh plum, blackberry and raspberry infused with nutmeg and cinnamon spices. There is a touch of licorice and a hint of white pepper adding complexity. There are chalky tannins through the mid palate and long fine gritty mineral tannins providing a refined finish. According to Chester if cellared in the right condition this wine will drink well until 2027 providing immense interest on the journey.



d'Arenberg Wines
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