



# 2009 d'Arenberg d'Arry's Original

McLaren Vale, Shiraz (59%) Grenache (41%)

*This wine is as old as the famous red stripe which adorns it. Always a blend of Shiraz and Grenache it was known as d'Arenberg Burgundy until the 1990's.*

## The Name

This wine is named in honour of d'Arenberg principal, Francis d'Arenberg Osborn, who is universally known as d'Arry. A lifetime in wine has seen d'Arry recognised as a Winemakers Federation of Australia Patron and a recipient of the Medal of the Order of Australia for his services to the wine industry.

## The Vintage

Sufficient winter rains set up the vines well with good canopies.

December and most of January were very cool with only three days above 30°C until late in the month. There was a string of days above 40°C in late January, Grenache vines were going through veraison at this time and therefore had no negative impact.

The mild weather that followed ensured that ripening was stress free and grapes showed good levels of natural acidity and balanced tannins.

Grenache was the stand out variety from this vintage.

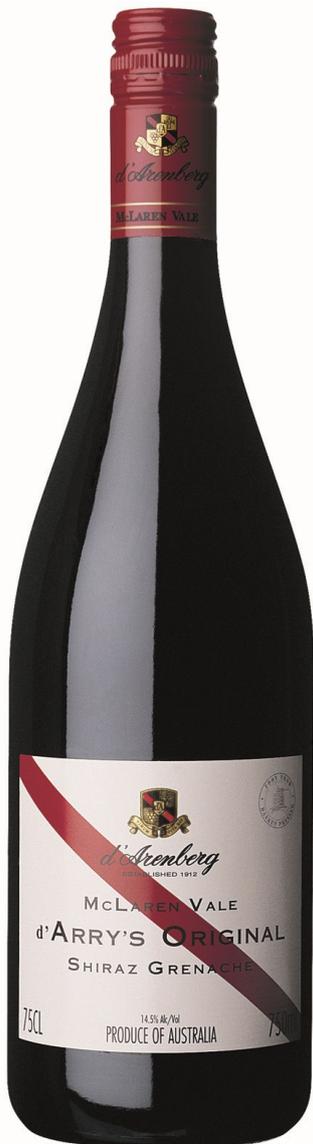
## The Winemaking

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

Small batches are crushed in the Demoisy open-mouthed, rubber toothed crusher 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. When tannin extraction is just right the wine is basket pressed and transferred to a mixture of new and old French and old American oak barriques as well as large casks to complete primary and secondary fermentation. The barrel fermented component is aged on lees to keep the wine fresh while also reducing the oak influence. There is no racking until final blending.

Chester and the winemaking team undertake an extensive barrel tasting process to determine the final blend. d'Arry's Original does not undertake fining or filtration prior to bottling.



## The Characteristics

The nose is packed with berries and spice with a darker background of black olive and freshly turned earth.

There is a luscious plum, blueberry, blackberry and raspberry core with secondary notes of clove and nutmeg. As the wine opens more delicate nuances are revealed, with floral notes appearing on the nose and palate. The tannins are fine and mineral, holding the wine together unobtrusively.

The fruit purity is the real star of this wine which shows great poise. The Grenache component makes it very approachable as a young wine and it will drink well until at least 2019. It will match well to a range of red meat dishes, from grilled lamb cutlets to black bean beef.

## Technical Information

### Harvest Dates:

3 Feb to 16 April

### Oak Maturation:

Two thirds 12-21 months in

Older French and American

Barriques. One third large oak casks

### Alcohol by Volume:

14.4%

### Titrateable Acid:

6.8g/L

### pH:

3.33

### Bottling Date:

7 Feb 2011 to 19 March 2011

### Chief Winemaker:

Chester d'Arenberg Osborn

### Senior Winemaker:

Jack Walton



Artist Malcolm McCookin ©

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