

# D'ARRY'S ORIGINAL

## Shiraz Grenache 2016

McLaren Vale, Shiraz (50%) Grenache (50%)



### The Name

Known as 'Burgundy' until 1993, this wine was renamed d'Arry's Original in honour of third generation family member Francis d'Arenberg Osborn, universally known as d'Arry, to honour his lifelong services to the wine industry.

### The Vintage

The season began well with average winter rainfall, Summer conditions were significantly warmer than average with two heatwaves through January testing the limits of the vines. Following the heatwave was rain and cool weather, which helped slow down ripening, and allowed flavour development to catch up to sugar ripeness. White wines from this vintage are fruity and very flavoursome, as are reds with ample tannin to match.

### 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 and old American oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. This wine does not undertake fining or filtration prior to bottling.

### The Characteristics

This traditional Shiraz Grenache blend delivers year in, year out. Red berry and cherry fruits mix harmoniously with chocolate, black olives and dried herb characters. As the fruit sweetness hits the palate, a mouth puckering dryness also develops. Finely structured tannins make for a well-balanced and persistent finish. Great value and super versatile wine to match with food.



Harvest dates	11 Feb - 05 Apr	Alcohol	14.0%
Residual sugar	1.5 g/L	Titrateable acid	6.3
pH	3.51	Oak maturation	20 - 21 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton