

d'ARRY'S ORIGINAL

Grenache Shiraz 2018

McLaren Vale, Grenache (56%) Shiraz (44%)



The Name

First released in 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

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, and there is no racking until final blending. This wine does not undertake fining or filtration prior to bottling.

The Characteristics

Dark in colour, with an almost black core and rim of ruby red. Pomegranate, cranberry and plum waft as the wine opens up. Those same pomegranate and damson plum characters continue on the palate and are enhanced by a slightly herbaceous edge. The Shiraz component gives width and generosity to the finer savoury Grenache tannins. This is the cornerstone of d'Arry's portfolio and winemaking style.



Harvest dates	12 Feb – 12 Apr	Alcohol	14.5%
Residual sugar	1.1 g/l	Titrateable acid	7.3
pH	3.37	Oak maturation	20-21 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton