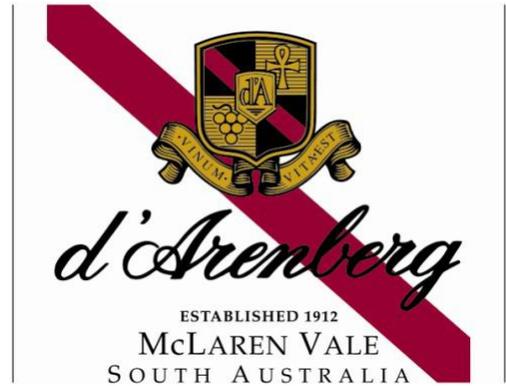


Proeverij
13 Februari 2012
Australie Anders :
"D'Arenberg"



Wine Region

[McLaren Vale](#)

Cases produced

250,000-499,999

Address

Osborn Road, McLaren Vale, SA, 5171, Australia

Phone

(08) 8329 4888

Website

www.darenberg.com.au

Youtube

<http://www.youtube.com/watch?v=AYE6dkjV8V4>

'The heart of McLaren Vale- past and present'



d'Arenberg is one of the most significant wineries in McLaren Vale. In 1912 **Joseph Osborn** (pictured left), a teetotaler and director of Thomas Hardy and Sons, purchased the well established Milton Vineyards of 25 hectares in the hills just north of the townships of Gloucester and Bellevue, now known as McLaren Vale.

Joseph's son **Francis Ernest ('Frank') Osborn** left medical school, choosing to forsake the scalpel for pruning shears. He soon increased the size of the vineyard to 78 hectares. Fruit was sold to local wineries until the construction of his own cellars was completed in 1928. Dry red table and fortified wines were produced in ever increasing quantities to supply the expanding markets of Europe.

In 1943 Frank's son **Francis d'Arenberg Osborn**, universally known as "d'Arry", returned from school, age 16, to help his ill father run the business, eventually assuming full management in 1957. In 1959 d'Arry decided to launch his own

label **d'Arenberg**, named in honour of his mother, Frances Helena d'Arenberg.

It was a small and humble start but the wines gained immediate cult status amongst imbibers and judges. The 1968 Cabernet Sauvignon won the **Jimmy Watson Trophy** at the 1969 Royal Melbourne Wine Show and the 1967 Red Burgundy (Grenache based) was awarded 7 trophies and 29 gold medals in Australian capital city wine shows. By the 1970's d'Arenberg wines had become very fashionable, having gained a significant national and international profile in less than 20 years.



Enter the fourth generation, d'Arry's son **Chester d'Arenberg Osborn**. From a very early age Chester was focused on continuing his family's winemaking tradition. While growing up on the family property he helped his father d'Arry in both the vineyards and the cellar floor during school semester breaks and Christmas holidays.

After graduating from Roseworthy College and touring other Australian and European wine regions, Chester 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 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**.



In June 2004 Chester's father, d'Arry was awarded a **Medal of the Order of Australia** in the Queen's Birthday Honours for his contributions to the wine industry and to the McLaren Vale region. After more than 65 consecutive vintages d'Arry is very proud of his achievements in creating an internationally recognised wine brand commonly known as the 'Red Stripe' due to the distinctive diagonal red stripe that adorns the label.

d'Arenberg's art of being different extends to a range of fortified and dessert wines, which have legendary status worldwide, as well as operating **d'Arry's Verandah Restaurant**, one of South Australia's most loved and highly awarded restaurant, set on a picturesque hilltop with our **Cellar Door tasting room** adjoining.

The Winemaking

Chester Osborn works with individual parcels of fruit that display different flavor profiles, influenced by the unique soil characteristics and climates of our vineyards. Each parcel is picked and vinified separately to highlight the individual characters that contribute complexity to the final blend.

He assumes dual roles as chief wine maker and viticulturist and spends a great deal of his time in the vineyards prior to harvest sampling grapes to determine ripeness and flavor intensity.

D'Arenbergs philosophy is to make wines that have great fragrance, fruit palate texture and length. The finish of the wine must have a natural, fine balance of acidity and a complex structure of tannins.

"I aim to make loudest, most flowery fragrant and most fruit-flavored wines that have great palate texture and are free of excess oak. I look for tannins that are long, lively, gritty and youthful with fragrant fruit-mineral notes.

It is my aim to never make a wine that looks sterile, like some other reputable wineries produce. I want to see it all my wines; I want a wine that has edges of all sorts of complexities such as spices, meats, compost and forest floors etc...

One other focus is to make a wine that is not going to go too earthy or bitumen - tarry with age. Some producers make wines that have oodles of fruit; they're ripe, rich and gutsy, but in a few years these wines may show inherent problems from their production.



Age-old winemaking techniques

At d'Arenberg we handcraft all our wines and press them in wooden baskets using the very gentle, traditional 'Coq' and 'Bromley & Tregoning' presses, for both reds and whites. The presses are both old soldiers, dating from approximately 1860, and then we had the original 'Coq' press replicated in 1940, because we liked its gentle action so much.

The main job of the wine press is to get juice, or fermented wine, from the grape skins and pulp. For white wines, this happens before fermentation (so the more delicate whites do not pick up any color or phenolics from the skins) and for the reds, after fermentation, so that the action of the ferment and the alcohol has extracted the good tannins and flavor profiles from the skins.

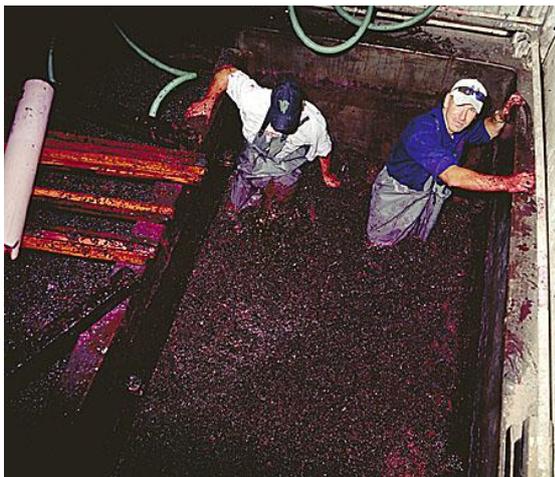
Basket pressing all of our wines makes for a very labor-intensive exercise, but the quality of results justifies this for us. The pressing action is very controlled and is extremely gentle.

We have also used our collective imaginations here in coming up with a way to make basket pressing oxygen free, thereby preventing oxidation in our whites. This is achieved by using a big plastic bag and some dry ice, which encases the whole basket. d'Arenberg is unique in that it is the only winery in Australia to use this age-old basket press method for white wines as well as reds.

Chester believes that one of the advantages of basket pressing is cleaner juice, as it is partially filtered through the mass of pulp it drains through in the basket.

This saves time in settling and clearing the juice, and brings the procedure much closer to how we like things – minimal interference which enables us to preserve quality.

All our wines feature the foot trod/basket pressed logo as a 'badge of honour' for the hard work that goes into producing our wonderful wines. There have been jokes that maybe a cellar hand would get the logo branded on his enlarged calf muscles after a long vintage of foot treading!



Closure Positioning Statement

Rationale:

d'Arenberg uses old world, labor intensive winemaking methods such as gentle crushing, open fermentation, foot treading and basket pressing to preserve primary fruit characters and create a structured wine that will age well. It is our belief that the screwcap closure provides the best environment to preserve and enhance these characters during the aging process.

History:

A selection of red wines from the 2002, 2003 and 2004 vintages were sealed with screw cap to assess its performance against cork on d'Arenberg wines.

Blind tastings were conducted over a number of years to review the results from each closure. It was unanimously decided that all wines were fresher in style and retained more fruit characters when sealed with screwcap at all stages of maturity.

Chief Winemaker and Viticulturist, Chester Osborn notes the results are conclusive.

"Each wine showed more fruit on the nose and had a sweeter mid-palate. At no stage did they look hard or raw. The tannins still softened as normal aging took place and we did not find any sign of oxidization or woody cork like aromas or flavors as were evident on some of the cork sealed bottles.

"We are confident to progressively move our reds to screwcap as it is clear that the wines are better for it, and it complements the d'Arenberg style."

On the back of these results d'Arenberg looked to move the whole range of wines to screwcap globally, but identified that it would need to be a gradual progression. Since the 2005 vintage all d'Arenberg made for sale in Australia, the United Kingdom and New Zealand have been sealed with screwcap.

Whilst there remains some resistance to screwcap in high end wines in certain markets, d'Arenberg aims to supply all of the 2010 vintage with screwcap globally.

"The pop of the cork is widely accepted as symbolic of the romance of wine. But the cork brings with it the very real risk that the wine will be tainted, oxidized, dull or flat – and there is nothing romantic about that.

"The romance of wine is all about what lies in the bottle and the company in which it is shared, not about how the bottle is opened. Perhaps the true romantic seal is the one which maintains the romance of the wine and the moment?"

– Tyson Stelzer, *Taming the Screw, Wine Press, 2005*



1) "The Stump Jump" 2008

Riesling (55%), Sauvignon Blanc (17%), Marsanne (16%), Roussanne (12%)

The Name

The name 'Stump Jump' pays homage to a significant South Australian invention – the Stump Jump plough. As well as clearing the land around McLaren Vale, it was adopted worldwide in the late 19th century because of its ability to ride over stumps and gnarled roots, saving valuable time and energy.



The Characteristics

The nose is lifted and expressive with passionfruit, lemon and lime characters. The palate is full of crisp citrus with peach and nectarine stone. Honey-suckle and a hint of melon provide secondary complexity.

The acid backbone is linear and the long herbaceous finish leaves you wanting more.

The Vintage

2008 was a great year for white wines in McLaren Vale. Healthy rains in winter and spring set up the vines perfectly and allowed for stress free conditions from veraison to harvest. Cool temperatures in February meant that intensity of flavour ripeness was achieved at good levels of natural acidity. Hot conditions in early march helped the late ripening Marsanne and Roussanne to produce wonderful fruit characters.

The Winemaking

The grapes are gently crushed before being pressed in stainless steel basket presses. The juice is then transferred to temperature controlled tanks where it is inoculated with yeast, starting the fermentation process.

Once fermentation is complete samples from each batch are taken to the tasting bench (more of a table really) where the winemakers decide on the final blend of The Stump Jump White. The wine is bottled on site.

2) "The Hermit Crab" 2008

Viognier (72%) – Marsanne (28%)

The Name

Many of McLaren Vale's vineyards are on free-draining soils underlain with limestone, formed by the calcareous remains of the local marine fauna. One such creature was the Hermit Crab, a reclusive little crustacean that inhabits the cast-off shells of others. The Osborn family thought the name appropriate for this, McLaren Vale's first ever blend of Viognier and Marsanne. "Hermit" is also an abbreviation for the French appellation of Hermitage, where the Marsanne grape variety dominates.



The Characteristics

The nose is generous and expressive with apricot, peach and pear in abundance. Further inspection uncovers more subtle characters of honeysuckle and orange blossom. The palate is full bodied, tight and lively, striking a good balance of weight and acidity. Luscious stone fruit, citrus and melon make way for ginger and spice with the Marsanne component adding a touch of pine nut complexity.

Soft powdery tannins provide for a long finish with aromatic spice characters lingering.

The Vintage

2008 was a fabulous vintage for white wines in McLaren Vale due to sufficient winter rains and cool conditions for most of the ripening pe-riod.

Winter rain ensured the soil reached filled capacity and set the vines up perfectly.

A normal spring and an unseasonably cool January and February meant the vines remained stress free and flavour ripeness was achieved at reasonably low sugar levels and high natural acidity.

The Winemaking

The Viognier and Marsanne components received similar treatment, but were not blended until the final stages of the winemaking process.

The grapes were passed through the gentle Demoisy rubber toothed crusher before being basket pressed.

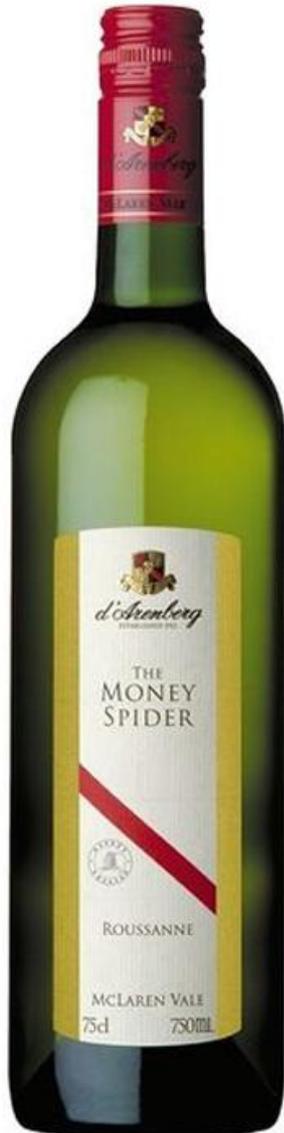
The fermentation was long and moderately cool to retain fresh fruit characters. A small percentage of the Viognier was fermented in aged French and American Oak to add mouth feel and support the Viognier tannins.

3) "The Money Spider" 2009

Roussanne 100%

The Name

The first crop of Roussanne from the 2000 vintage was found to be covered in a sea of tiny "Money Spiders" (*Erigoninae*). Popular belief is that kindness to these active little creatures will bring good luck, hopefully in the form of money. Being nature-lovers and slightly superstitious to boot, we refrained from sending the spiders to their death. Hence we were not able to release our first Roussanne until the 2001 vintage by which time the "Money Spiders" had learned their lesson and moved from the vineyard to the bushland surrounding the winery.



The Wine

The nose is floral and expressive with orange blossom and honeysuckle alongside exotic tropical flavours of paw paw and fig, with a hint of gingerbread in the background. Initially the palate is fresh and tight with lemon and lime characters dominating. It opens to ripe apple, white nectarine stone and creamy pine nuts, filling the mouth with complexity.

The palate has good weight with lively acidity and mineral notes lingering. With some bottle age it will open up and reveal further complexity and will cellar well for the next 4 to 6 years.

The Vintage

Sufficient winter rains set up the vines well with good canopies, particularly in the Adelaide Hills.

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 which caused loss of yield whilst most varieties were going through veraison.

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

The Winemaking

At the winery the grapes passed through the gentle Demoisy rubber tooth crusher before being basket pressed using a method developed at d'Arenberg to avoid oxidation.

The fermentation was long and moderately cool to retain fruit characters and conducted in stainless steel tanks. Only free-run juice was used for the final wine with no malolactic fermentation.

4) "The Lucky Lizard" 2007

Chardonnay 100%

The Name

During the summer months, native Bearded Dragon Lizards sun themselves on the vineyard posts and watch for prey. Occasionally during harvest, these lizards are dislodged and find their way into a load of grapes destined for the winery. Lucky for the lizards, d'Arenberg uses a very gentle Demoisy crusher which allows them to pass through the ordeal slightly shaken but unharmed. They are returned to the bushland next to the winery.



The Characteristics

Polished pale with yellow tints and pale hues. The aroma is complex and tight. It is dominated by smoky oak and lees fermentation notes with fruit characters suggesting ripe red apples, ripe grapefruit and mineral notes. Some underlying fig and peach characters come through as the wine opens up with alluring French oak notes in the background.

The flavours are from the cool-climate spectrum dominated with ripe citrus and minerals mixed with nectarines, green melon rind, roasted pistachios and flower stems. The wine has a fine melted-butter texture and lacy acidity that follows through to the finish with excellent richness and intensity.

This wine is a lovely drink now example and will develop further richness and complexity over a number of years.

The Vintage

2007 will be remembered as the earliest start to vintage ever due to extreme drought conditions not seen for decades. Even the Adelaide Hills which is regarded as a premium cool climate wine region, due to its altitude, moderate to high rain fall and cool to cold night temperatures through the growing and ripening season, didn't escape the effects caused by drought. Late January a 50mm downpour swept through the region which set the harvest up beautifully by reducing yields further due to berry split. Bunch numbers, bunch size and weights were already down.

Moderate to warm weather followed with bursts of heat which set the fruit up for a stress free early harvest without any dilution of flavours and concentration with excellent levels of natural acidity.

The Winemaking

The many different vineyards throughout the Adelaide Hills, some of the coldest highest altitude vineyards planted, require constant berry sampling to determine optimum ripeness and

flavour development. Fruit from each vineyard is picked and kept separate throughout vinification and maturation.

The separate parcels of fruit, once crushed, were lightly basket pressed in d'Arenberg specially designed presses, ensuring the gentle extraction of the variety's delicate fruit flavour. Fermentation took place in a combination of new, one and two-year-old French oak barriques. After 7 months oak maturation, only the best barrels of Chardonnay were selected for release under The Lucky Lizard label.

5) "The Custodian" 2005

Grenache 100%

The Name

In 1959 Francis d'Arenberg (d'Arry) Osborn began bottling d'Arenberg wines under the now famous Red Stripe label and today d'Arenberg is the keeper of nearly 1/3rd of all of McLaren Vales old Grenache bush vines. d'Arry has now celebrated 65 consecutive vintages, with consistent critical acclaim and scores of Australian and international wine show trophies and gold medals awarded to d'Arenberg's coveted Grenache-based wines.



The Characteristics

The appearance is vibrant with red cherry centre. Upon pouring, fragrant Grenache notes of violets, ripe red-fruit jams, spice, strawberry, cranberry and mulberry characters with flowery, earthy, liquorice, pot-pouri notes developing as the wine opens up. The palate is medium bodied, fleshy with a concentrated array of red berries, dark sweet plums, strawberries and spicy softness. Fruit sweetness takes hold midway through the palate and then explodes with fruit flavours and lively, ripe, gritty, fragrant tannins that linger on past the finish of the wine. Presently the wine is not as big as some previous years due to the cooler growing season but it's clearly one of the more refined and elegant Custodians made for some time.

The Vintage

A vintage that ripened without interruptions and produced moderate yields. Low to moderate winter rain with good following rains in November enabled adequate moisture to support the potential crop load and allow it to ripen well over summer. The summer was cool and dry followed by an unusually dry, warm autumn.

Due to the varying soil types and structures and the many individual meso-climates of our Grenache vineyards fruit selection was kept to a select range of soil types and densities. These vineyards maintained good levels of vigour while supporting an adequate level of green leaves in the canopy right through to harvest. The harvested fruit had excellent levels of fragrance and varying flavour profiles balanced with ripe long gritty tannins..

The Winemaking

It is fitting that the family's fourth generation winemaker, Chester, has guided the finest small-batch Grenache parcels from the 2005 vintage through the gentle 'Demoisy' crusher, open fermenters (where the traditional foottreading in wader-clad feet takes place) and then into 19th century 'Coq' and 'Bromley & Tregoning' basket-presses.

basket-presses. The Osborn family will continue to work well with Grenache for many more generations. Natural minimal processing ensures maximum flavour which results in a harmless deposit in, and adhering, to the bottle. This wine will benefit from extended bottle ageing and decanting

6) "The Feral Fox" 2009

Pinot noir 100%

The Name

The feral foxes that inhabit the Adelaide Hills have developed an appetite for grapes and can often be found eating low hanging bunches during vintage. We're not fussed though as these bushy tailed critters act as crop thinners and enhance the quality of grapes that are too high for them to reach. It also has the secondary effect of providing a natural source of fertilisation when the laxative nature of the grapes take effect on the foxes.



The Characteristics

You barely have to raise the glass to your nose to get the lifted fresh cherry, raspberry and strawberry aromas. If you dig deeper there's a secondary layer of dried flowers, forest floor and spice to compliment the pure fruit. The palate is still tight but there is no shortage of flavour. Cranberry adds to red fruit spectrum and a gamy earthiness adds complexity. Linear acidity runs the length of the palate and the fine textural mineral tannins drive the wine to a long finish with an earthy savoury kick.

There is a wonderful balance of acidity, tannin and fruit that will put this wine in good stead as it ages for up to a decade and unveils more earthy leafy complexity.

The Vintage

Sufficient winter rains set up the vines well with good canopies, particularly in the Adelaide Hills. 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 which caused loss of yield whilst most varieties were going through veraison. The mild weather that followed ensured that ripening was stress free and grapes showed good levels of natural acidity and balanced tannins.

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 two tonne open fermenters. About 15% whole bunches are added and it undergoes approximately three days of cold soak prior to wild fermentation starting.

Foot treading is undertaken on a regular basis throughout fermentation followed by gentle basket pressing. The wine is then transferred to older French oak barriques to complete primary and secondary fermentation. The wine is aged on lees for added complexity with no racking until final blending. The Feral Fox does not undertake fining or filtration prior to bottling

7) "The Twenty-Eight Road" 2006

Mourvedre 100%

The Name

The naming of this wine was simple. The majority of our Mourvèdre greats come from a small 3.6 acre plot planted in 1920 alongside The Twentyeight Road which is our border to the East.



The Characteristics

A very youthful, dark wine in appearance with the aroma dominated with a spiced dark mix of plums, mulberries and cherries with noticeable flowery and earthy/molasses notes developing. As the wine opens up, notes of lavender, fennel seeds, white pepper, celeriac and freshly-dug beetroot characters emerge. There is an underlying wild strawberry character which adds further complexity to the wine's aroma.

The palate has a soft, rich, polished entry with plenty of concentration and power. The fruit weight and juicy length of flavour is excellent and wonderfully balanced with acidity and long firm tannins. Violet, cranberry, dark cherry and prune notes mix well with edges of dried herbs and some nutty, vanillin oak adding further definition and focus.

The Vintage

2006 started early and finished early. Overall quality was excellent for whites and reds and in particular, Mourvèdre. Their flavours developed at lower than normal beaume giving complexity and depth to the flavour profile.

A dry winter followed by heavy rains in spring resulted in vines with healthy and balanced canopies on most soils. A mild, early summer leading into a warmer period during veraison stopped vegetative growth allowing vines to channel energy into the fruit. A cooler period that occurred after veraison was a slight concern as Mourvèdre really requires warm conditions to fully develop its colour, concentrated flavour profile and richness. Luckily, the warmth returned in early March which instantly increased the Baumes without diluting the levels of natural acidity.

The Winemaking

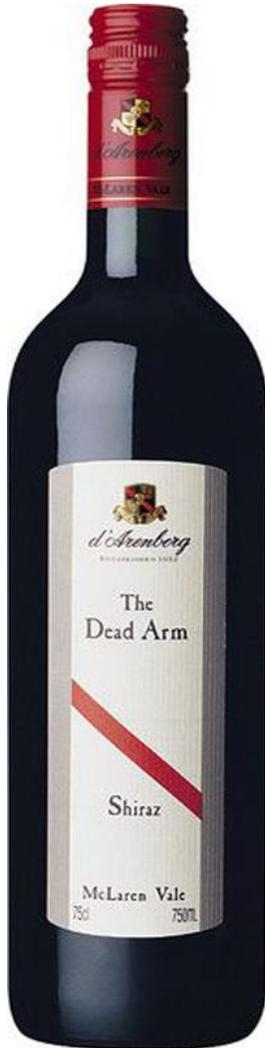
Each batch of fruit received was gently crushed in our Demoisy open-mouthed, rubber-toothed crusher so as many berries as possible remained whole. They were then transferred to open fermenters where the must of seeds and skins were permanently submerged beneath the free run juice. The must received no plunging or pumping over while fermentation occurred. After the primary fermentation traditional foot-treading took place prior to basket-pressing. The combined free run and pressing components were then transferred to barrel to complete fermentation.

8) "The Dead Arm" 2007

Shiraz 100%

The Story Behind The Name

Dead Arm is a vine disease caused by the fungus *Eutypa Lata* that randomly affects vineyards all over the world. Often vines affected are pruned or replanted. One half, or an 'arm' of the vine slowly becomes reduced to dead wood. That side may be lifeless and brittle, but the grapes on the other side, while low yielding, display amazing intensity.



The Characteristics

The nose is very aromatic, floral and youthful. The lavender floral notes along with plum and blackberries are the most pronounced while the beauty of this wine lies in the next layer of pepper, cinnamon, nutmeg and hint of five spice.

The opulent palate is rich and dense with huge concentration. The tannins are abundant and balanced by the fruit power. Building through the palate the tannins provide for a long, savoury and spicy finish. The Dead Arm Shiraz 2007 manages to balance focus and complexity superbly. The structure is muscular and the fruit powerful, yet it maintains a pretty elegance which is allowed to flourish with deft use of oak.

Cellaring Potential

While enjoyable in youth, this wine will reach its full potential with bottle age up to at least 20 years.

The Vintage

Due to drought conditions not seen for decades, 2007 was the earliest start to vintage in McLaren Vale. Overall winter rainfalls were a third of what is considered normal. The dry conditions and cold spring temperatures leading up to the growing season affected the vines fruiting and canopy development, with very short shoot length. This resulted in reduced bunch and berry size and ensured high tannins.

Just as vintage was to commence McLaren Vale experienced 50mm of rain, which caused some problems with fruit splitting but essentially saved the vintage. The rain provided enough ground moisture in the final stages for the fruit to ripen in a stress free state. This resulted in grapes having concentrated flavours at lower levels of beaume ripeness with excellent levels of acidity. Yields were down approximately fifty percent for most of the premium dry grown vineyards that contribute to The Dead Arm Shiraz. This

reduced yield is a contributing factor to the concentration of flavours and great tannin structure seen in 2007. Both factors that will aid in the longevity of this great Shiraz.

The Winemaking

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 used French and old American oak barriques to complete primary and secondary fermentation. The barrel ferments are 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. The Dead Arm Shiraz does not undertake fining or filtration prior to bottling.