

d'ARRY'S ORIGINAL



Grenache Shiraz *McLaren Vale*,
Grenache (64%) Shiraz (36%)

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

Winter was quite dry, with sporadic light showers that didn't penetrate the soil very deeply. This impacted budburst but was managed with some irrigation. During spring there was quite a strong wind event around the time of flowering, which upset some of the growth, especially in Shiraz. Summer was hot, with an extreme heat wave and a record high temperature of 46.6C, which burnt some varieties like Petit Verdot. Most other varieties managed to escape unscathed, which was surprising. Yields were down on most varieties. The quality, however, was excellent, exhibiting very varietal characteristics. Ferments had to be taken off a little earlier with higher sugar levels because of these strong tannins.

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

Amazing ruby colour. Quite floral with a fusion of black and red fruits. Red berries and notes of fresh red cranberries. Hints of pomegranate and rhubarb make for a nice silky mouth coating flavour profile. There's a little hint of ripe green tomato bush, green capsicum, and dragon fruit. Fine and round tannins. Very well balanced with a lifted vibrancy. Amazing length and a fresh finish. Classic d'Arenberg.



Harvest dates	19 Feb – 17 Apr	Alcohol	14.5%
Residual sugar	1.8 g/l	Titrateable acid	6.7
pH	3.42	Oak maturation	20-21 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton