

D Arenberg Footbolt Shiraz

THE FACTS

COUNTRY: Australia

REGION: South Australia

APPELLATION: McLaren Vale

CEPAGE: 100% Shiraz

WINEMAKING: Small batches of grapes are gently crushed and then transferred to open fermenters. 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 seasoned oak barriques to complete fermentation, then aged on lees to keep the wine fresh. There is no racking until final blending and the wine is unfiltered and unfined.

ALCOHOL BY VOLUME: 14.5%

AGING: 12 - 18 months in new & neutral French oak barriques

THE STORY

d'Arenberg is one of the undisputed kings of Australian Shiraz and other Rhone varieties that have historically defined the region. A century on, their vineyards have grown to some 450 acres in McLaren Vale, including Shiraz dating back to d'Arenberg's first plantings in 1912, and nearly one-third of McLaren Vale's old bush-vine Grenache. Fourth generation winemaker, Chester Osborn, recently converted all of the family's vineyards to organics and biodynamics and moved to solar energy in the winery. All the while, in terms of winemaking, not much has changed—all the wines are basket-pressed, the reds foot-trodden during fermentation; everything is done in small batches.

THE ADJECTIVES

OVERALL: A rich and balanced example of a McLaren Vale classic.

AROMAS / FLAVORS: Lifted aromas of dark cherries, black plum and a hint of black licorice.

MOUThFEEL: Tannins are ripe, rich, and juicy with beautiful balance

THE SELLING POINTS

SUSTAINABILITY: Certified Sustainable

