

D Arenberg Dead Arm Shiraz

THE FACTS

COUNTRY: Australia

REGION: South Australia

APPELLATION: McLaren Vale

CEPAGE: 100% Shiraz

WINEMAKING: Small batches of premium clusters are crushed gently and then transferred to five-ton, 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 basket-pressed and transferred to a mixture of seasoned French and American oak to complete fermentation and mature for up to 18 months. Unfined and unfiltered.

ALCOHOL BY VOLUME: 14.5%

AGING: 18 months in new and seasoned 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 SELLING POINTS

AWARDS: 93pts James Halliday

SUSTAINABILITY: Certified Organic

