

D Arenberg Laughing Magpie

THE FACTS

COUNTRY: Australia

REGION: South Australia

APPELLATION: McLaren Vale

CEPAGE: 95% Shiraz, 5% Viognier

WINEMAKING: Small batches of grapes are gently crushed and transferred to open fermenters, where Viognier and Shiraz are co-fermented. Foot treading is undertaken two-thirds of the way through fermentation, the wine is basket pressed and transferred to old French oak to complete fermentation and mature for up to 10 months. There is no fining or filtration.

ALCOHOL BY VOLUME: 14.5%

AGING: 10 months in neutral French oak barrels

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

SUSTAINABILITY: Certified Sustainable

