

d'Arenberg



THE CONSCIOUS BIOSPHERE

Petit Sirah Aglianico 2018

McLaren Vale, Petit Sirah (74%) Aglianico (26%)



The Name

This century is considered by many as the era of the conscious biosphere. An early adopter to the idea of generational sustainability, Chester has long been aware of the human impact upon the earth and planted these varieties, natives of warmer climates. Investing in many projects with environmental benefits, d'Arenberg employs minimal intervention methods across our vineyards with the goal of creating harmony between environmental sustainability and wine industry practices.

The Vintage

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side, because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

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 old French oak to complete fermentation and mature for up to 10 months. The barrel ferments are aged on lees, and there is no racking until final blending.

The Characteristics

A lifted, fragrant nose. Beautiful, bold red fruits, with a hint of mint and some plummy aromas. The palate is equally as copious, with similar flavours following the nose. There is an interesting mid-weight tannin profile and vibrant, lively acidity.



Harvest dates	22 Mar - 6 Apr	Alcohol	15.0%
Residual sugar	1.6 g/l	Titrateable acid	7.0
pH	3.50	Oak maturation	10 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton

OSBORN ROAD/PO BOX 195 MCLAREN VALE SOUTH AUSTRALIA 5171

TELEPHONE +61 8 8329 4888 • DARENBERG.COM.AU

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