

NOSTALGIA

Rare Tawny NV

McLaren Vale, Grenache with a little bit of Shiraz, Mourvèdre & White Muscat



The Name

This is the oldest wine that we release each year. It is only available in tiny quantities due to the amount that evaporates to the atmosphere over time, known as 'the angel's share'. The centerpiece of the label is a coat of arms with the original d'Arenberg crest, created by d'Arny Osborn in 1959 when he first released wine with the red stripe. Alongside the crest as supporters are a Clydesdale horse and a Dorper lamb, both important to the history of the winery and also today. Other elements of the coat of arms represent the export history of our fortified wines, illustrated by a ship crossing an ocean of vine leaves. Also present are acknowledgements of the traditional viticulture and winemaking techniques that are still in use at d'Arenberg, hand pruning and basket pressing. A second look at the labels show a human foot drawn on each supporting animal, representative of foot treading of each red ferment. Other features are vineyard tools and oak barrels, a copper pot still and a gentle cherub.

The Characteristics

In the glass it's a burnished bronze with an alluring rim of olive - illustrating the great age of some of the parcels that have gone into this wine. The nose is at first a cascade of walnuts toasted almonds and rancio (drying, mature complex oak character). It then opens up to dried fruits, pears and apples with a sprinkling of cinnamon spice, further inspection gives up toffee, dried figs and burnt butter. The palate is very lively, tingling with spice and lift - a fantastic balance of freshness and age, the sweetness kept in check by the rancio.

The Vintage

Every two years small amounts of Grenache and occasionally Shiraz are fortified to add more young material, to ensure a small and constant supply when introduced to the final blend.

The Winemaking

The Nostalgia is blended to an average age of more than 15 years, comprising up to 40 various fortified wines that have been aged in old oak, predominantly Grenache and Shiraz. After careful blending, the wine is bottled in small batches to maintain complexity, freshness, intensity and lusciousness. Every two years small amounts of Grenache and occasionally Shiraz are fortified to add more young material, to ensure a small and constant supply when introduced to the final blend.



Harvest dates	Every two years	Alcohol	20.5%
Residual sugar	232.5 g/l	Titrateable acid	8.1
pH	3.2	Oak maturation	Small, old oak casks
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton