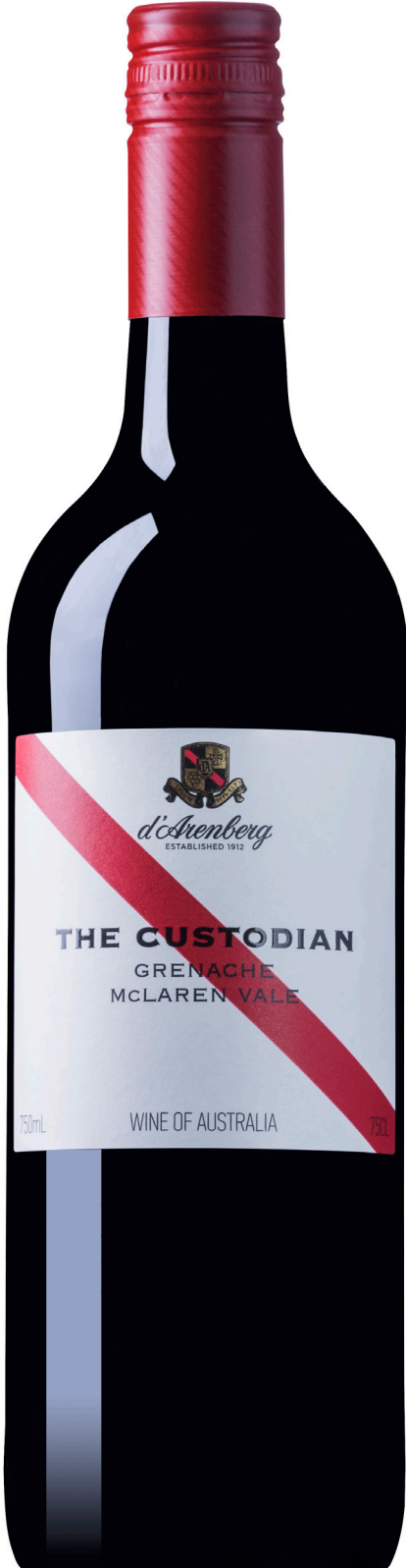


# THE CUSTODIAN

## Grenache 2018

McLaren Vale, Grenache (100%)



### The Name

During the vine pull scheme in the 80's, d'Arry Osborn refused to remove his old grenache vineyards. Today d'Arenberg is the keeper of nearly one third of McLaren Vale's old bush vine grenache, earning the title of 'Custodian' of the variety.

### 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 open fermenters. Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and transferred to a mixture of old French oak to complete fermentation and mature. The barrel ferments are aged on lees, and there is no racking until final blending. This wine does not undertake fining or filtration prior to bottling.

### The Characteristics

A beautiful crimson purple, edging toward a purple hue. On the nose we find tomato leaves, violets and red fruits. It's medium bodied with more of those red fruits, pomegranate, and rhubarb. A little on the ripe side, with some green edges. There's some lovely, beautiful crisp acidity. A gloriously dry finish. Velvety tannins envelop the wine. Light easy drinking in it's youth. With time, this wine will become a showstopper.



Harvest dates	15 Feb - 12 Apr	Alcohol	14.5%
Residual sugar	1.5 g/l	Titratable acid	7.2
pH	3.39	Oak maturation	9 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton