

D'ARENBERG D'ARRY'S ORIGINAL SHIRAZ/GRENACHE 2005 75CL

Product ID:
14ARE10B2005

Style:
BIG BOLD RED

Vintage:
2005

Wine Maker:
Phillip Dean and Chester Osborn

Region:
MCLAREN VALE

Alcohol by vol:
14.5

Country of origin:
AUSTRALIA

Grape Varieties:
50% Grenache, 50% Shiraz



Tasting Notes:

A Cote du Rhone educated at Heartbreak High; delicious, ultra-ripe fruit all over with deep blackberry, raspberry, vanilla & cocoa notes supported by juicy tannins and fresh acidity. Top stuff!

Producer Information:

Joseph Rowe Osborn, founder of d'Arenberg and patron of the turf, bought his first McLaren Vale vineyards with the winnings of his racehorse, Footbolt, whose name lives on in Shiraz form. His grandson d'Arry and great-grandson Chester inherited the business and have built it into one of Australia's best loved wineries. The last decade has seen Chester develop a range of white wines every bit as individual and thrilling as the reds with which the company made its name. With the iconic red stripe labels and funky names d'Arenberg's wines have a loyal following, eager for more of the rich, concentrated fruit for which they are famous.



For more information on
our stand out wines visit
www.bibendum-wine.co.uk



Product ID: 14ARE10B2005	Total Acidity: 7 g/l	Front Label Weight: 1 g	Case Dimensions: 329 x 247 x 295 mm
Classification Apellation: McLaren Vale	Residual Sugar: 1 g/l	Back Label Weight: 1 g	Case Dividers: No Answer
Regional Info: This was made in honour of d'Arenberg principal, Francis d'Arenberg Osborn. It is the culmination of more than half a century of d'Arry's winemaking at the family winery. The blend, first launched 4 decades ago is at it appears today & has been fundamental in the building of d'Arenberg's reputation.	Bottle Barcode Type: EAN	Units Per Case: 12	Outer Case Weight Full: 15.8 kg
	Bottle Barcode Number: 9311832337006		Cases Per Pallet: 64 (16x8)
	Case Barcode Number 12: 19311832337003		
	Bottle Height: 29.8 cm		
Vinification Details: Each batch of fruit received is gently crushed in the Demoisy open mouthed, rubber toothed crusher and is then transferred to headed down open fermenters. A tiny proportion of the Shiraz component undergoes a carbonic maceration which enhances the lifted spicy characters.	Bottle Diameter: 8.1 cm		
	Bottle Weight Empty: 490 g		
	Closure Type: Screwcap		
Food Match: Roast red meats or hard cheeses	Closure Weight: 4 g		
Ageing Potential: 5+ years			
Makers Name: Phillip Dean and Chester Osborn			
Vegetarians: True			
Vegans: True			
Organic: False			
Wine pH: 3.43			
Wine Alcohol: 14.5 %			