

## D'ARENBERG VINTAGE FORTIFIED SHIRAZ 2004 75CL

Product ID:  
14ARE160B2004

Vintage:  
2004

Region:  
MCLAREN VALE

Country of origin:  
AUSTRALIA

Grape Varieties:  
100% Shiraz

Style:  
BIG BOLD RED

Wine Maker:  
Chester d'Are™ Areberg Osborn

Alcohol by vol:  
17.5



### Tasting Notes:

This is probably the finest release yet in five decades or so of d'Are™ Areberg's "Vintage Fortified" Shiraz! The wine is extremely fine & has elegance about it which we attribute to a cooler year.

### Producer Information:

Joseph Rowe Osborn, founder of d'Areberg 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'Areberg'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](http://www.bibendum-wine.co.uk)



<b>Product ID:</b> 14ARE160B2004	<b>Total Acidity:</b> 5.7 g/l	<b>Capsule Weight:</b> 2 g	<b>Case Dimensions:</b> 185 x 250 x 300 mm
<b>Classification Apellation:</b> McLaren Vale	<b>Residual Sugar:</b> 102.4 g/l	<b>Front Label Weight:</b> 1 g	<b>Case Dividers:</b> No Answer
<b>Regional Info:</b> The grapes for this wine come from a block destined for the Dead Arm wine. Instead, they leave the grapes an extra couple of weeks and then fortify the wine with a spirit that is full of character that is added half way through the ferment.	<b>Bottle Barcode Type:</b> EAN	<b>Back Label Weight:</b> 1 g	<b>Outer Case Weight Full:</b> 8 kg
	<b>Bottle Barcode Number:</b> 9311832817003	<b>Units Per Case:</b> 6	<b>Cases Per Pallet:</b> 128 (16x8)
	<b>Case Barcode Number 6:</b> 29311832817007		
<b>Vinification Details:</b> The grapes are fermented in the traditional d'Arenberg way with minimal processing: 2 weeks fermentation on skins in open fermenters, foot treading, basket pressing. A small amount of fortifying brandy spirit is added, ending fermentation & retaining the sweet fruit & richness. No oak was used.	<b>Bottle Height:</b> 27.6 cm		
	<b>Bottle Diameter:</b> 8.5 cm		
	<b>Closure Type:</b> Natural cork		
	<b>Closure Weight:</b> 4 g		
<b>Food Match:</b> Dark chocolate fondant			
<b>Ageing Potential:</b> 5+ years			
<b>Bio Dynamics:</b> no			
<b>Makers Name:</b> Chester d'Arenberg Osborn			
<b>Vegetarians:</b> True			
<b>Vegans:</b> True			
<b>Organic:</b> False			
<b>Wine pH:</b> 3.65			
<b>Wine Alcohol:</b> 17.5 %			