

# D'arenberg

Named after Joseph Osborn's prized racehorse, this wine is a testament to d'Arenberg's long history and dedication to traditional winemaking.





## The Footbolt Old Vine Shiraz 2020

McLaren Vale, Australia

## Region and Vineyards

McLaren Vale, one of Australia's **premier wine regions**, is renowned for its **Mediterranean climate**, **cooling ocean breezes**, **and ancient soils**. These conditions contribute to intensely flavored Shiraz with exceptional depth and balance.

The vintage was marked by cool spring temperatures and a short heat wave during flowering, leading to **lower yields but highly concentrated fruit**. A well-timed rainfall in February provided relief, ensuring balanced ripening and excellent fruit quality. Despite being one of the lowest-yielding vintages in memory, the wines from this year are among the finest, with extraordinary color, complexity, and length.

## Winemaking

The winemaking at d'Arenberg remains **traditional and labor-intensive**, preserving the authenticity of McLaren Vale Shiraz. Small batches of grapes are gently crushed and fermented in **five-ton open fermenters**. Foot treading is performed during fermentation, ensuring optimal extraction of color and tannins.

The wine is then basket pressed and transferred to **French oak barriques** (new and used), where it completes fermentation and ages on its lees. No racking, fining, or filtration is conducted before bottling, allowing for a pure and expressive final wine.

## **Tasting Notes**

- Color: Deep purple-crimson with vivid intensity.
- **Aroma:** A fragrant bouquet of blackberries, plum, and boysenberry, with hints of dark chocolate and spice.
- **Palate:** Lush and full-bodied, featuring rich flavors of black fruits, plums, cassis, and black cherries. The velvety tannins and a lingering savory finish of dark chocolate create perfect harmony between fruit ripeness and oak aging.

Alcohol :14,50 %

Composition: 100% Syrah







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#### Did You Know?

The name **"The Footbolt"** comes from Joseph Osborn's legendary racehorse, which he sold in 1912 to purchase the d'Arenberg vineyard. This decision marked the beginning of one of Australia's most iconic wineries, now run by the fourth generation of the Osborn family.

## Wine Pairing Ideas

- **Slow-braised beef short ribs** The wine's bold fruit and velvety tannins complement the richness and succulence of the dish.
- Lamb tagine with prunes and almonds The wine's dark fruit flavors enhance the depth of the spiced slow-cooked lamb.
- **Aged cheddar or smoked gouda** The creamy texture and nuttiness of these cheeses balance the wine's structure.
- **Mushroom and truffle pasta** Earthy flavors pair beautifully with the wine's complexity and dark chocolate nuances.



#### Wine Enthusiast (WE): 89 Points (2020)

Plush chocolate, plums and blackberries—with some earthy, beet root tang and florals—is the opening act to this mouthfilling Shiraz. The plump, juicy fruit flavors are wound in powerful tannins that are slightly drying. Protein required.



#### James Suckling (JS): 90 Points (2019)

Earthy, with plenty of ripe dark berries and plums, as well as blueberries and perfumed florals (this has a sliver of white grapes, too). The palate has density and depth and focuses inwards with a dark-plum and sanguine edge to the tannins, abundant ripe berries and a bold finish. Almost Italianate tannins here. Quite long.



#### Wine Spectator (WS): 89 Points (2018)

Dense and concentrated, with dark notes of blackberry, dried blueberry, sage, bay leaf and strong Assam black tea. Focused on the finish, where the tannins firm up. Drink now



