



2004 d'Arenberg The Cadenzia

Grenache 51% / Shiraz 44% / Mourvedre 5%

Grenache has been grown in McLaren Vale for well over a century, with many of Australia's most highly regarded Grenache-based wines produced in this region. Today Grenache still has had a very strong focus in McLaren Vale.

The Name

The inspiration behind this name came from the word 'Cadenza' which is an impassioned improvisation played by a virtuoso soloist toward the end of a musical performance. Cadenza is made in celebration of the winemakers' opportunity, after vintage, to blend an exceptional McLaren Vale wine based on the Grenache variety.

The Vintage

After excellent winter rains and then a warm, wet spring the vineyards were set for a good start to vintage. Flowering was consistent, for the first time crop sizes looked more even than previous years. We experienced the coldest January for 12 years followed by a warm to hot February and mild March which carried on into April to eventually become a very long Indian summer.

Overall the Grenache and Mourvèdre harvest was very good while the Shiraz was exceptional with amazing levels of fragrance and fruit characters reflecting the many differing soil types. The deeper the soil profiles, the more interesting and exciting the fruit appeared as the deep soils retained better levels of acidity and the fruit had far more weight. Berries were turgid with much riper, richer tannins and fruit characters particularly the later ripening blocks of Grenache where the fruit was louder again and showing a greater depth of character.

The Winemaking

Fully ripened parcels of Grenache, Shiraz and Mourvèdre are gently crushed separately in our 'Demoisy' open mouthed, rubber-toothed crusher, and fermented in small batches in traditional headed-down open fermenters, followed by foot-treading. The skins from the still fermenting wine were basket-pressed in our 19th century 'Coq' and 'Bromley & Tregoning' basket presses. Fermentation was completed in French and American oak barriques with a maturation period of 10 months. This wine also has nearly as much Shiraz as Grenache in the blend which has produced quite a different style to other Grenache based wines in our range.

The Characteristics

This wine is dominated by an amazing fragrance of red berries; spice, cherries and a developing mix of characters such as lavender, prunes, blueberries and dried herb as the wine opens up. It's a medium to full bodied wine with a beautifully integrated palate with excellent depth and concentration of fruit with an almost silky tannin structure balanced by fine acidity. The thickness of the Shiraz in the palate and length of flavour beautifully balances the Grenache and Mourvèdre as it dominates with mulberry and dark spiced fruit and licorice characters while the Mourvedre characters of iodine and dried herb completes the lingering flavours on the finish. Upon release this wine is in total balance and showcases the wonderful attributes of d'Arenberg Grenache.

Technical Information

Harvest Dates

12 Mar-30 Apr 04

Oak Maturation

Av. of 10 months in French & American oak barriques

Residual Sugar

4.1 g/L

Alcohol by Vol

14.5% alc/ vol

Titrateable Acid:

6.9 g/L

Bottling Date:

27 June 2005

Chief Winemaker

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