

THE ANTHROPOCENE EPOCH

Mencia 2016

McLaren Vale, Mencia



The Name

The evidence of humanity's impact on the planet is so overwhelming, experts have recommended the declaration of a new geological time, the Anthropocene Epoch. Starting from 1950, this new age is defined by nuclear tests, plastic pollution and carbon dioxide emissions. Investing in many projects with environmental benefits, d'Arenberg actively seeks to reduce our carbon footprint on the earth.

The Vintage

The season began well with average winter rainfall, Summer conditions were significantly warmer than average with two heatwaves through January testing the limits of the vines. Following the heatwave was rain and cool weather, which helped slow down ripening, and allowed flavour development to catch up to sugar ripeness. White wines from this vintage are fruity and very flavoursome, as are reds with ample tannin to match.

The Winemaking

Walking the vineyard rows and tasting grapes, fourth generation family member, Chester Osborn, determines the ideal picking time for each individual vineyard. 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 old French oak to complete fermentation and mature for nine months.

The Characteristics

A super aromatic wine displaying an attractive concoction of flowery aromas, strawberry, raspberry, cherry ripe and pomegranate, finished with a dusting of finely ground white pepper that endures from the first sniff through to the last taste in the mouth. Charming medium weight and fine chalky tannins enable this wine to be drunk well in its youth, thus ensuring one can capture it in its prime, taking full advantage of all of those fresh, pretty aromas and flavours.



Harvest dates		Alcohol	14.2%
Residual sugar	1.2 g/L	Titrateable acid	6.4
pH	3.57	Oak maturation	9 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton