

THE ANTHROPOCENE EPOCH

Mencia 2016

McLaren Vale, Mencia



91 Points

Cambell Mattinson

The Wine Front

This was grown organically/biodynamically. The wine is good. It's hearty but silken. In fact it tips into liqueurous territory in flavour-profile terms but it remains fresh, even racy. Do acid and alcohol dangle from the finish a touch? It's debatable. A churn of rusty, meaty tannin helps cover the tracks. You can chew on this yet it's seductively textured. And flavoured. As they sing in the classic: There's a place for this.

94 Points

Andrew Smith

The WineSmith

What an inky purple pour!

Dense as nose gives licorice and lush dark fruits, coffee and tar. "Yep, Nice, That's interesting" were some of the impromptu comments about the aroma.

The palate is a little more acidic than I expected. It makes the berry fruits seem more akin to cranberry and red currants. Sarsaparilla and a brine-like saltiness appear too. The licorice character remains true all the way to the tail.

Historically I've found Mencia to be dry, light weight and earthy. Particularly those from it's home in Spain. I like the heavier fruit weight in this one. It balances it out nicely.

There is still some powdery dry tannin and a nice toasty character coming from the oak. The acidity keeps it fresh all the way to the finish.

Overall it's a fruit heavy wine that is well structured and supported nicely by the acid. My wife said "I could glug, glug, glug, that bottle away". Which is a big thumbs up considering her conservative approach to these sort of things.

It's new, succulent, fresh and I like it.

5.0 Stars

John Lewis

The Newcastle Herald

This lifted, aromatic d'Arenberg 2016 Anthropocene Epoch Mencia has 14.2 per cent alcohol, potpourri aromas and big ripe blackberry front-palate flavour. The middle palate shows Maraschino cherry, licorice, spice and savoury oak and dusty tannins show at the finish. Drink with: veal saltimbocca Ageing: six years.

90 Points

QWine

And just when you think Chester has enough on his plate with The Cube soon to be opened, he releases his first Mencia - made from organic and biodynamic grapes too. And the name - another classic. Best you Google it.

Coming off young vines, that bit is telling. As the years go on I can see this wine becoming a bit of a crowd favourite. It's soft and so dangerously approachable. Dark cherry, charred meats and charcoal with tinned plum juice too. Aniseed crawls underneath as though to remain inconspicuous. Super smooth in the mouth with dusty like tannins to finish. A respectable first hit out.

90 Points

Ken Gargett

TastingBook

Never let it be said that Chester Osborn ever made things easy for those who enjoy a simple label. Concentrate instead on the wine - from McLaren Vale, this is a rarely seen Spanish variety offering oodles of flavour - cranberries, raspberries, spices, plums. It is ripe, fresh and savoury with bright flavours. Good length. May age, but there seems little point. Delicious drinking as a young, flavourful wine.

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Peter Hay

Medical Observer

Some winemakers go to great lengths to add an extra edge to their wines, be it the shape of the bottle, the label design or a catchy name, all in an effort to grab the punters attention and hence sell more plonk. While not exactly catchy, the name chosen by d'Arenberg's Chester Osborne for this unusual Spanish varietal is certainly edgy. The 'Anthropocene Epoch' is what many experts call the period from 1950, defined by nuclear tests, plastic pollution and carbon dioxide emissions, as the back label says. A timely reminder of the ecological mess we're in and, by the way, it tastes simply delicious.

Regan Drew

Vino Notebook

The d'Arry labels are always fun, descriptive, educational or a combination of all three. I'll let you dear reader work this one out on your own. Big smells: cherries, inky, rocky earth with star anise but undeniably d'Arry house style. The palate bursts at the seams with dark anise spice, cherry, black currant, tobacco and a gravelly structure. The acidity is a little jangly and it finishes with an oily chewy tannin profile that coats the entire mouth. I'm holding judgement on a quality rating at the moment, as this is my first Australian Mencia (and I can only think that the quality will rise and rise as the winemakers get a little more familiar with the grape and understand how it works). Ultimately it's an interesting wine to add to the d'Arry stable.