

# THE HIGH TRELLIS

## Cabernet Sauvignon 2016

McLaren Vale, Cabernet Sauvignon (100%)



### The Name

This vineyard was planted in the 19th century, and received its nickname as it was the first in the region to be trained above knee height. Over the past four decades, Cabernet Sauvignon from the High Trellis vineyard has been released under the d'Arenberg label to consistent critical acclaim, and won the coveted Jimmy Watson trophy at the 1969 Melbourne Wine Show.

### The Characteristics

This wine has a pretty nose, with lifted cassis and blueberry aromas. The palate is medium bodied and fresh, showing mulberry, black cherry and sage. There's nice fruit intensity, with vibrant acidity and plenty of spice. The finish is long and mouth-watering.

### 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

Small batches of grapes are gently crushed and then transferred to five tonne headed down open fermenters. These batches remain separate until final blending. Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and transferred to old French oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. This wine does not undertake fining or filtration prior to bottling.



Harvest dates	14 Feb - 30 Mar	Alcohol	14.5%
Residual sugar	1.2 g/L	Titrateable acid	6.5
pH	3.49	Oak maturation	Up to 20 Months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton