

THE HIGH TRELLIS

Cabernet Sauvignon 2018

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 Vintage

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side, because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

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.

The Characteristics

Screams Cabernet. A deep dark presence in the glass. Blackcurrant, cedar, paprika and leafy notes tell the story of classic McLaren Vale Cabernet Sauvignon. The palate follows the nose with harmonious blackcurrant, capsicum, and stewed mulberries. The multitude of fine persistent tannins.



Harvest dates	1 Mar – 12 Apr	Alcohol	14.0%
Residual sugar	1.0 g/l	Titrateable acid	7.5
pH	3.42	Oak maturation	Up to 20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton