

THE HIGH TRELLIS

Cabernet Sauvignon 2022

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

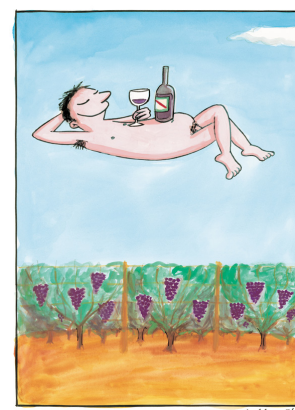
It has been a good winter, the early Spring rains set the vines up very well. November was about 3 degrees colder than average and so the set was variable, especially Mauvedre which suffered the worst. Luckily, many varieties still had quite a large potential crop, so yields ended about 15% down from 2021 (which was a big crop year). December was bone dry, but January saw 33mm compared to 20mm average. This too set the vines up very well. There was almost no rain and very mild conditions in February, March and April, free of hot or cold spells which resulted in very good leaf retention and ripening. All varieties resulted in outstanding wines. At this stage, It is early to call the vintage but I believe the reds from this vintage are the best I have seen in years. They show great colour fruit, fruit fragrance, richness, acidity, tannins and style. The Red skins were very thick and crunchy and no shrivel was seen, resulting in high tannin content, causing us to pull juice off the skins sweeter than usual, to achieve the desired results.

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

Bright, medium purple in the glass. The nose is lifted and vibrant, with aromas of blackcurrant, black cherry, plum, and a subtle hint of liquorice. The palate is juicy and layered, unfolding in rich waves of black fruits, dark chocolate, mocha, and Dutch liquorice. Plush, mouth-coating tannins provide structure and carry the flavours through to a long, lingering finish. A Cabernet of generous fruit, depth, and poise, underpinned by a solid framework of tannin and acidity, promising excellent cellaring potential.



Harvest dates	3 Mar - 24 Apr	Alcohol	14.5%
Residual sugar	1.2 g/l	Titrateable acid	6.6
pH	3.46	Oak maturation	Up to 20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton