



2003 d'Arenberg The Galvo Garage

McLaren Vale (93%) / Adelaide Hills (7%)

Cabernet Sauvignon (54.5%) Merlot (19.5%) Petit Verdot (18%) Cabernet Franc (8%)



This wine is a bit outside of d'Arenberg's normal McLaren Vale throne or 100% cabernet sauvignon wine history. Instead, some of the grapes come from the Adelaide Hills and three new Bordeaux varieties are added (merlot, cabernet franc and petit verdot).

The Name

Being a Bordeaux blend and that the term 'garagists' is used to describe the producers in Bordeaux making great wines in their garage outside of the 'Appellation Controlee' system. The d'Arenberg wines are all made in a small-batch processing, very hands-on way (or feet, as the reds are all foot-trod) as the 'garagists' do. The d'Arenberg reds are all made in the old galvanised garage/shed/winery, hence 'Galvo'.

The Vintage

2003 was characterised by a very low winter rainfall which signalled the vine to minimise potential crop load. The ripening period was warm producing a crop load of small berries and very pure ripe fruit characters. Even with a smaller than normal crop load, many batches showed excellent fruit characters due to excellent skin to pulp ratios which shows in this wine.

The Winemaking

The wine is made such that the complex, loud, fruit fragrance and fleshy, composty fruit flavour are paramount along with a long tight, quite typically youthful tannin prevail.

This wine was aged entirely in French oak of different ages as follows;

20% new, 20% one year old., 20% two year old 20% three year old and 20% four year old French barriques and hogsheads.

The Characteristics

This youthful wine shows deep, vibrant black red-purple colours. The nose shows a complex array of green flower-like florals, blackcurrant and cassis from the Cabernet, sweet dark fruits & compost from the Adelaide Hills Merlot and earthy floral violets and spice from the Petit Verdot with dried flowers, characteristic of Cabernet Franc.

Overall a very big complex elegant wine. Very fruit orientated with a nicely controlled lush, long palate showing a wonderful combination of oak and lively red spiced floral flavours with mulberries, dark plums, cherries and violets.

Very vibrant tannins give balance to the dry savoury finish.

As the wine ages, the fruit character will develop and become beautifully truffled with cigar box flavours, while maintaining the compost, dark fragrant fruits and spices. The fine tannins will become subtler, making the fruit character even more prominent.

Technical Information

Harvest Dates:

29 March – 1 May 2003

Alcohol by Vol: 14.5%

pH: 3.45

Oak Maturation:

17 mths in French oak barriques. 15% new, 40% 1 y.o., 30% 2y.o., 15% 3y.o

Residual Sugar: 0.7 g/L

Bottling Dates: 6 December 2004

Titrateable Acid: 7.1 g/L

Chief Winemaker:
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