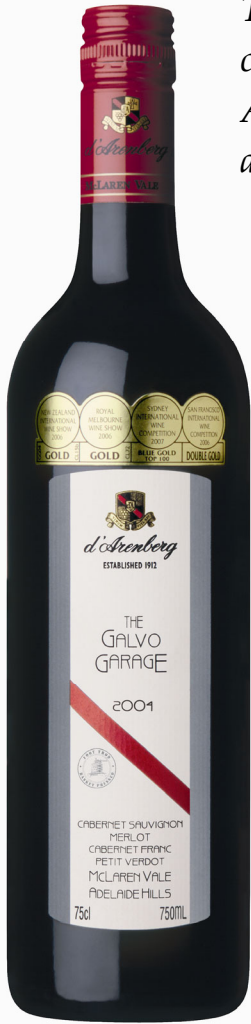




# 2004 d'Arenberg The Galvo Garage

Cab Sauvignon (61%) / Merlot (17%) / Cab Franc (14%) / Petit Verdot (8%)  
McLaren Vale (89%) / Adelaide Hills (11%)



*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

This is a Bordeaux blend; 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. Our reds are all made in the old galvanised garage/shed/winery, hence 'Galvo'.

## The Vintage

After excellent winter rains and a warm wet spring the vineyards were set for a good start to vintage. Flowering was consistent, for the first time crop sizes looked more normal than previous years.

We experienced the coldest January for 12 years followed by a warm to hot February and mild March that became a very long Indian summer due to the mild autumn weather.

The vineyards maintained good levels of vigour and were able to produce enough nutrition to ripen the fruit. We were rewarded with fruit of outstanding fruit character, fragrance, concentration, excellent natural acidity and ripe long gritty fruit tannins. The success of this wine is put down to the evenness of the ripening period leading up to picking in the early autumn.

## The Winemaking

Each batch of fruit received was gently crushed in our Demoisy open-mouthed, rubber-toothed crusher so as many berries as possible remained whole. They were then transferred to open fermenters where the must of seeds and skins were permanently submerged beneath the free run juice. The must received no plunging or pumping over while fermentation occurred. After the primary fermentation traditional foot-treading took place prior to basket-pressing. The combined free run and pressing components were then transferred to barrel to complete its primary and secondary fermentation. Once fermentation was complete the blending began. We realised very early on that the fruit from this vintage was some of the best we've seen for many years and the loudest in intensity and flavours.

## The Characteristics

Upon release the deep dark, garnet appearance suggests a powerful full-bodied wine. Upon raising your glass the exotic array of classical cabernet blackcurrant cassis, ripe berries, green runner bean and sumac characters dominate your senses but with poise, almost like a sense of real perfume. A dark chocolate, blackcurrant and prune juice mix of flavours dominates with, mulberries, dark plums, cherries, mocha, lavender, cut flower stems and violets laced with spices.

The palate is cool in character, tightly structured; plenty of depth with a very fine array of chocolaty tannins swirling around. A lovely fresh mint acidic background gives dryness to the intense black / red fruit finish.

The mid palate and finish is complex and challenging as the fragrant fruit characters are trapped in a cocoon of grittiness. As it opens up it looks more Margaux like with its vibrant aromas crossed with Napa tannins and mid palate power and a Bolgheri finish, but its McLaren Vale through and through.

## Technical Information

### Harvest Dates:

18 March- 22 May

### Oak Maturation:

Mixture of predominantly 1 and 2 y.o. French oak barrique with some new and some older French and American oak barriques

### Alcohol by Vol:

14.5%

### Residual Sugar:

0.8 g/L

### Titrateable Acid:

7.3 g/L

### pH:

3.45

### Bottling Dates:

6 December 2005

### Chief Winemaker:

Chester d'Arenberg Osborn



Artist Michael Atchison ©

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