



2006 d'Arenberg The Galvo Garage

Cab Sauvignon (56%) / Merlot (20%) / Petit Verdot (18%) / Cab Franc (6%)
McLaren Vale (68%) / Adelaide Hills (32%), South Australia

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

2006 vintage is regarded as one of our largest vintages ever despite starting and finishing early. Overall quality was excellent for whites and reds. Cabernet Sauvignon was a particular highlight as flavours developed at a lower than normal beaume giving complexity and depth to the flavour profile. A dry winter followed by heavy rains in spring resulted in vines with healthy, balanced canopies on most soils. A mild, early summer leading into a warmer period during veraison stopped vegetative growth allowing vines to channel energy into the fruit. Cooler ripening condition followed veraison were ideal for ripening Cabernet Sauvignon. Warmer conditions returned late February, early March which increased baumes and colour without eroding the wonderful fragrant fruit characters and levels of natural acidity.

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

The wine's appearance is noticeably deep and dark, suggesting a complex full-bodied, oak matured wine. The aromas are very classic cabernet with notes of exotic dark plums, mulberry, blackcurrants, fragrant cassis and an underlying mix of dark chocolate, cherries, cured meats and spiced violets. Green runner-bean and fine-toasted, French oak, cedar notes come through as the wine opens.

The palate is ripe and has an impressive elegance upon entry and then you are struck with the overwhelming complexity and presence. Extremely juicy with a wonderful deep richness and structure. A mix of pure fruit with edges of exotic notes, immense structure and length with mineral acidity and fine lacy tannins directing the fruit.

Technical Information

Harvest Dates:
6 March to 27th April

Oak Maturation:
Predominantly 1 and 2 y.o. French oak
barriques with some new and older French
and American oak barriques.

Alcohol by Vol:
14.5%

Glucose + Fructose:
1.1 g/L

Titrateable Acid:
7.2 g/L

pH:
3.44

Bottling Dates:
11 June 2007

Chief Winemaker:
Chester d'Arenberg Osborn



Artist Michael Atchison ©

d'ARENBERG PTY LTD
PO Box 195 Osborn Rd
McLAREN VALE
South Australia 5171
TELEPHONE +61 8 8329 4888
FACSIMILE +61 8 8323 8423
winery@darenberg.com.au
www.darenberg.com.au