

THE GALVO GARAGE

Cabernet Blend 2007

McLaren Vale, Adelaide Hills, Cabernet Sauvignon (48%) Merlot (25%)
Petit Verdot (21%) Cabernet Franc (6%)



The Name

'Garage wines' is a term used to describe wines that are produced in the back sheds of Bordeaux winemakers, who make small batch wines of the highest quality. Our galvanized, corrugated 'garage' was built in 1927 and still houses the traditional equipment used in the handcrafting of this wine.

The Vintage

Owing largely to drought and a warm start to summer, the 2007 vintage commenced extremely early. These conditions caused short shoot length and reduced berry and bunch sizes. In late January a 50mm downpour reduced yields further, but was a welcome relief. Moderately warm weather followed to ripen fruit in low stress conditions that resulted in good flavour concentration and excellent levels of natural acidity. Pronounced tannins are common in 2007 McLaren Vale reds owing to drought. The foot treading techniques used at d'Arenberg allow greater control of extraction to ensure tannins are balanced.

The Winemaking

Small batches of grapes are gently crushed and then transferred to open fermenters. Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and transferred to a mixture of new and old French oak to complete fermentation. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

The Characteristics

The nose is lifted, fragrant and inviting. Cassis and blueberry is evident without being dominant and allows the tomato vine, herb and leafy earthiness to play an equal part of what is a complex aroma. The palate is savoury, spicy and elegant. It's deep and dark with rhubarb adding to the fruit spectrum and sitting alongside a subtle violet nuance and savoury elements of dark chocolate and dried herbs. There is no explosion of fruit, but rather an elegant and gradual building of complexity with persistent mineral, chalky tannins providing authoritative, balanced structure. If cellared correctly this wine will drink well until 2022.



Harvest dates	19 Feb - 20 Apr	Alcohol	14.5%
Residual sugar	1 g/l	Titrateable acid	7.6
pH	3.34	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton