



2008 d'Arenberg The Galvo Garage

McLaren Vale (85%) Adelaide Hills (15%)

Cabernet Sauvignon (72%), Merlot (13%),

Cabernet Franc (9%), Petit Verdot (6%)

This isn't one of Chester's crazy concoctions, but rather a traditional combination of varieties renowned for their blending qualities.

The Name

'Garagiste' is a French term used to describe producers in Bordeaux that make wine in their garage outside of the strict 'Appellation Controlee' system. d'Arenberg wines are all made in a small-batch process, very hands-on (or feet, as the reds are all foot-trod) as the 'garagistes' do. Our reds are all made in the old galvanised garage/shed/winery, hence 'Galvo'.

The Vintage

2008 is a tale of two vintages for red wines in McLaren Vale. Winter rain ensured the soil reached filled capacity and set the vines up perfectly with healthy balanced canopies.

A normal spring and an unseasonably cool January and February meant most vines remained stress free and for early picked parcels flavour ripeness was achieved at reasonably low sugar levels and high natural acidity. However, a sustained heat wave in early March forced frantic picking and resulted in rich, ripe characters.

The Galvo Garage is a blend of both the early and late picked parcels of McLaren Vale and the cooler Adelaide Hills and accordingly is balanced with the ripe characters well in check.

The Winemaking

Walking the vineyard rows and tasting grapes, Chester Osborn classifies and determines the ideal picking time for each individual vineyard.

Small batches are crushed in the open-mouthed, rubber toothed crusher 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. When tannin extraction is just right the wine is basket pressed and transferred to a mixture of new and old French barriques to complete primary and secondary fermentation. The wine is aged on lees to keep it fresh while also reducing the oak influence. There is no racking until final blending.

Chester and the winemaking team undertake an extensive barrel tasting process to determine the final blend. The Galvo Garage does not undertake fining or filtration prior to bottling.

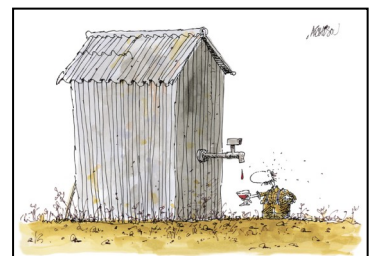


The Characteristics as Tasted January 2011

The nose is lifted and very alluring, violets mingle with blackcurrant, mint and dark plums with a twist of aromatic spicy cedar.

The palate is full and spicy, classic cassis provides the core along with flowers, spice and complexing hints of cold meats. The tannins are long, textural and linear, providing structure and elegance. There's a mineral freshness to this wine keeping it bright and lively, balancing the juiciness of the fruit, right through the persistent finish.

If cellared correctly this wine will drink well until 2018, as with all of our red wines, no filtering or fining was undertaken, so please decant prior to drinking.



Artist Michael Atchison ©

Technical Information

Harvest Dates:

26 Feb to 1 April

Oak Maturation:

Average of 18 months in new & old French Barriques

Alcohol by Volume:

14.5%

Titrateable Acid:

7.1g/L

pH:

3.40

Bottling Date:

5 November 2009

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton

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