



<i>Harvest dates</i>	<i>9 Mar - 16 April</i>
<i>Alcohol</i>	<i>14.5%</i>
<i>Residual sugar</i>	<i>2.5 g/l</i>
<i>Titrateable acid</i>	<i>7.3</i>
<i>pH</i>	<i>3.39</i>
<i>Oak maturation</i>	<i>18 months</i>
<i>Chief Winemaker</i>	<i>Chester Osborn</i>
<i>Senior Winemaker</i>	<i>Jack Walton</i>

## The Galvo Garage Cabernet Blend 2009

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

*Cabernet Sauvignon (64%) Merlot (16%) Cabernet Franc (10%)  
Petit Verdot (10%)*

### *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*

Sufficient winter rains set up the vines well with good canopies. December and most of January were very cool with only three days above 30°C until late in the month. There was a string of days above 40°C in late January that had little effect as most vines were going through veraison. The mild weather that followed ensured that ripening was stress free and grapes showed good levels of natural acidity and balanced tannins.

### *The Winemaking*

Small batches of grapes are gently crushed 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. The wine is then basket pressed and transferred to a mixture of new and used French barriques to complete fermentation.

The barrel ferments are aged on lees, and there is no racking until final blending. This wine does not undertake fining or filtration prior to bottling.

### *The Characteristics*

The nose is lifted, fragrant and inviting, cassis and blueberry are evident without being dominant. This 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.