



<i>Harvest dates</i>	<i>3 Feb - 16 April</i>
<i>Alcohol</i>	<i>14.5%</i>
<i>Residual sugar</i>	<i>2.9 g/l</i>
<i>Titrateable acid</i>	<i>6.9</i>
<i>pH</i>	<i>3.31</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 Dead Arm Shiraz 2009

McLaren Vale, Shiraz

The Name

Dead Arm is a vine disease caused by the fungus *Eutypa Lata* that randomly affects vineyards all over the world. Often vines affected are severely pruned or replanted. One half, or an 'arm' of the vine slowly becomes reduced to dead wood. That side may be lifeless and brittle, but the grapes on the other side, while low yielding, display amazing intensity.



The Vintage

2009 was one of the best vintages for Shiraz in the last decade. 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 crushed gently 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 and old American oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. The Dead Arm does not undertake fining or filtration prior to bottling, which may result in a harmless deposit in or adhering to the bottle.

The Characteristics

Dark fruit and savoury characters leap from the glass, in particular there is liquorice and blackberry, laced with a hint of char. Complexity in the shape of iodine and soil like notes follow. Each whiff brings out something new.

The wine is powerful and structured. There is a plethora of sweet fruit character, plums and mulberries, but not a hint of fatness. Rather the wine is quite compact and focused. Again layer upon layer of exotic characters, earth and crushed ants among others, only add to the intrigue of this wine. A powerful yet refined expression of Shiraz with balance, complexity and persistence..... and unmistakably d'Arenberg.

Cellaring Potential

While enjoyable in youth, this wine will reach its full potential with bottle age up to at least 20 years. The considerable structure and depth will ensure that the fruit characters will develop over time revealing more complexity and providing immense interest. This wine is best stored in an environment free of direct sunlight and with consistent temperatures between 10°C and 15°C.