

2005 d'Arenberg The High Trellis

100% McLaren Vale Cabernet Sauvignon

The Cabernet Sauvignon from the High Trellis vineyard is some of the last to ripen on the property and is the basis of this wine. 2005 was a remarkable vintage for High Trellis and in our opinion, this is the best yet!

The Name

The High Trellis vineyard has been producing grapes since the late 19th century. It was nicknamed 'The High Trellis' as its vines were first at d'Arenberg to be trained above knee height in the 1890's. Over the past four decades, Cabernet Sauvignon from the High Trellis vineyard has been released under the d'Arenberg label to consistent critical acclaim. Indeed the first to be exhibited, won the Jimmy Watson trophy at the 1969 Melbourne Wine Show.

The Vintage

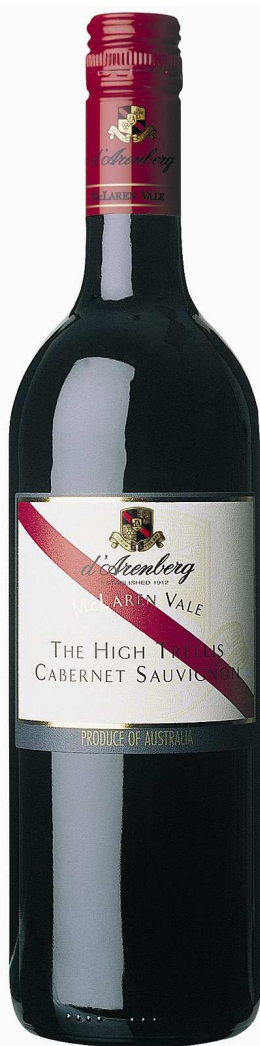
A vintage summarised as a vintage that ripened without interruptions and produced moderate yields. Low to moderate winter rain with good following rains in November enabled adequate moisture to support the potential crop load and allow it to ripen well over summer. The summer was cool and dry followed by an unusually dry, warm autumn.

The fruit has great floral aromatics with good intensity and is perfectly balanced with excellent concentration, flavour development and length as well as lovely ripe, gritty tannins. Nearly every variety we have harvested exceeded classified expectations due to the exceptional autumn conditions.

The Winemaking

Each year, Chester Osborn guides the small berries and bunches through the gentle, open-mouthed rubber-toothed 'Demoisy' crusher and then into the traditional 'headed down' open fermenters. The fermented must is pressed by our 19th century 'Coq' and 'Bromley & Tregoning' basket presses and then maturation takes place in American and French oak barriques and large casks for 9 months prior to the final blending and bottling.

This wine will benefit from further cellaring and decanting. Natural minimal processing ensures maximum flavour, which may result in a harmless deposit in and adhering to the bottle.

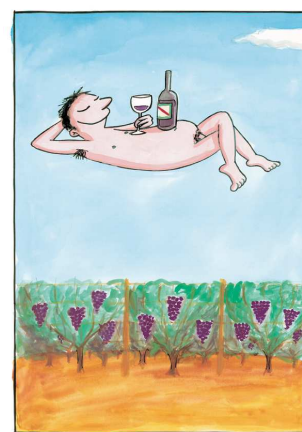


The Characteristics

As a young wine, this cabernet has a dense, crimson- dark red appearance with crimson edges. The aroma is intense with ripe black/red fruit characters such as black currant, plums, crème de cassis, and mulberry notes with herbaceous edges. As the wine opens up roasted capsicum and cherry/fruit characters appear.

The palate is tight and controlled showing excellent fruit concentration. Black fruit notes dominate; cassis, blackberries and blackcurrant leaf with red notes of plum and mulberries following. The fruit is mingled with a wall of ripe tannins, elevated acidity characterised by the cooler year and some underlying oak notes. The finish is tight with good intensity and lingering flavours of plum, dark chocolate and leafy black olive notes.

With age, a brick, red-brown colour develops along with classical, elegant cigar-box, tobacco, coffee and mocha aromas. With significant bottle age, which we consider the 2005 release capable of, characters of red & black fruits, minty spearmint tones and violets will emerge while retaining the rich soft juicy red fruited palate that Cabernet from McLaren Vale is renowned for.



Artist Andrew Weldon ©

Technical Information

Oak Maturation

Average of 9 months in mainly older American and French oak barriques including large casks.

Harvest Dates:

7 March – 11 April

Alcohol by Vol:

14.0%

Residual Sugar:

1.1 g/L

Titrateable Acid:

7.2 g/L

pH:

3.47

Bottling Date:

18 January 2007

Chief Winemaker

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