



2007 d'Arenberg The High Trellis

McLaren Vale Cabernet Sauvignon

The High Trellis vineyard is one of the last to ripen and produces a Cabernet Sauvignon with wonderful varietal characters and an abundance of flavour.

The Name

The High Trellis vineyard was planted in the late 19th century and received its nickname because in the 1890's its vines were first at d'Arenberg to be trained above knee height. 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 coveted Jimmy Watson trophy at the 1969 Melbourne Wine Show, something which d'Arry Osborn constantly reminds his son and fourth generation winemaker, Chester Osborn of.

The Vintage

Owing largely to drought and a warm start to Summer, the 2007 vintage started extremely early. These conditions caused short shoot length and reduced berry and bunch sizes.

In late January a 50mm down-pour reduced yields further, but was a welcome relief for the mainly dry grown High Trellis and other Cabernet Sauvignon vineyards that contribute to this wine.

Moderately warm weather followed to ripen the fruit in low stress conditions that resulted in good flavour concentration and excellent levels of natural acidity.

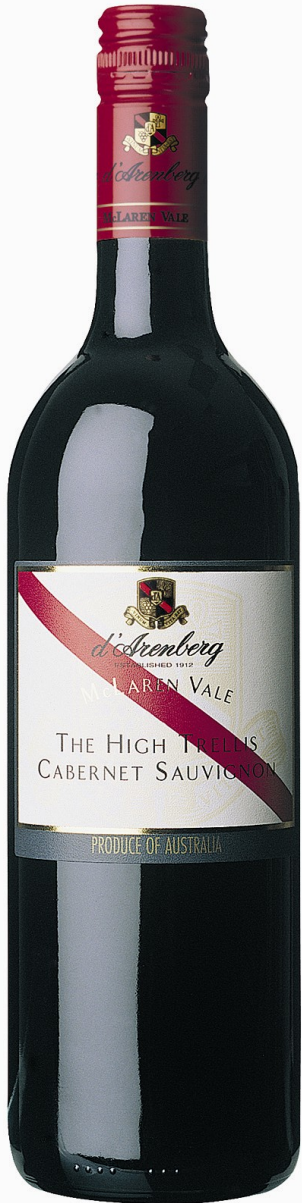
The Winemaking

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 Demoisy 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 near the end of fermentation followed by gentle basket pressing. The wine is then transferred to a mixture of new and old French and old American oak and large casks to complete primary and secondary fermentation. The barrel fermented component is aged on lees for added complexity with no racking until final blending.

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



The Characteristics

The nose is perfumed, juicy and ripe with fresh blackberry dominant before a complex background emerges of fresh mint and an earth character reminiscent of summer rain.

The palate is tight and focused with varietal blackcurrant forming the core. Given time to breathe, raspberry and blueberry emerge along with coffee bean and cocoa notes that are well balanced by the cedar character of the subtle toasty oak.

Fruit is certainly the star of this wine, showing wonderful concentrated varietal characters and lively acidity with dusty, gritty fruit tannins providing a long finish.



Artist Andrew Weldon ©

Technical Information

Harvest Dates:

19 February to 13 April

Oak Maturation:

18 months in new and older French and American Oak and large casks

Alcohol by Volume: 14.5%

Titrateable Acid: 7.4

pH: 3.37

Additional Info:

Vegan friendly

Bottling Date

4 December 2008

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton

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