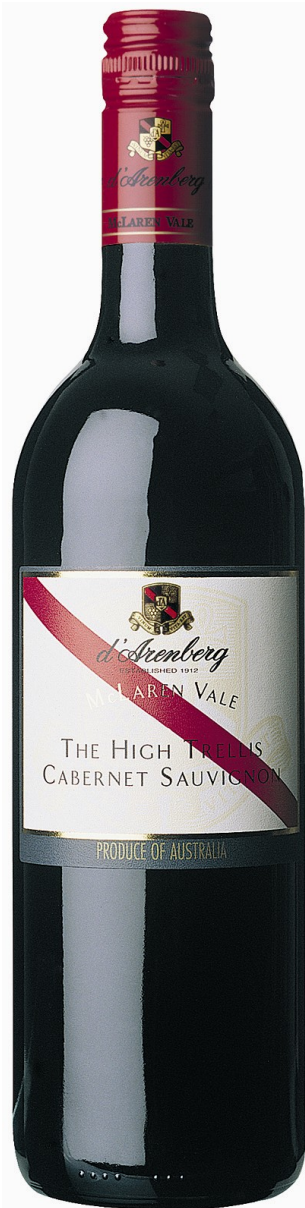




2008 d'Arenberg The High Trellis

McLaren Vale Cabernet Sauvignon

The High Trellis vineyard is one of the last d'Arenberg vineyards 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 the 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 of which d'Arry Osborn constantly reminds his son and fourth generation winemaker, Chester Osborn.

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 flavour ripeness was achieved at reasonably low sugar levels and high natural acidity.

A sustained heat wave in early March required a lot of fruit to be picked quickly. Cabernet fared well in the intense conditions, retaining good acidity and balanced ripe characters.

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 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 and old American oak barriques and large casks to complete primary and secondary fermentation. The barrel fermented component is aged on lees to keep the wine 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 High Trellis does not undertake fining or filtration prior to bottling.

The Characteristics

The nose is full of blackcurrant and blueberry characters with a lovely mint leaf lift and a spicy undertone. The characters are ripe, yet remain balanced with touches of florals adding elegance.

Dark plum and red fruits are added to the mix before a savoury mid palate emerges with soil characters, hints of coffee, black olive and more spice framed well by fine gravelly tannins and just a hint of oak. Considering the vintage conditions the generous fruit flavour is surprisingly well balanced by soil characters, flowers and leafy lift along with good tannin structure.

Like all d'Arenberg wines decanting will help this wine show its true colours and it will age gracefully in the cellar for up to seven years.

Technical Information

Harvest Dates:

7 March—18 April

Oak Maturation:

Av. 12 months in new and old French and American Oak and large casks

Alcohol by Volume: 14.5%

Titrateable Acid: 7.0

pH: 3.48

Additional Info:

Vegan friendly

Bottling Date

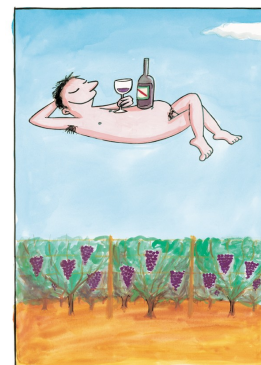
7 March to 1 April 2009

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton



Artist Andrew Weldon ©

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