



2009 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 d'Arny Osborn constantly reminds his son and fourth generation winemaker, Chester Osborn.

The Vintage

Sufficient winter rains ensured good sub soil moisture and 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 which caused some loss of yield. Most varieties were going through veraison during this heat spell.

The mild weather that followed ensured that ripening was stress free and grapes showed good levels of natural acidity and balanced tannins.

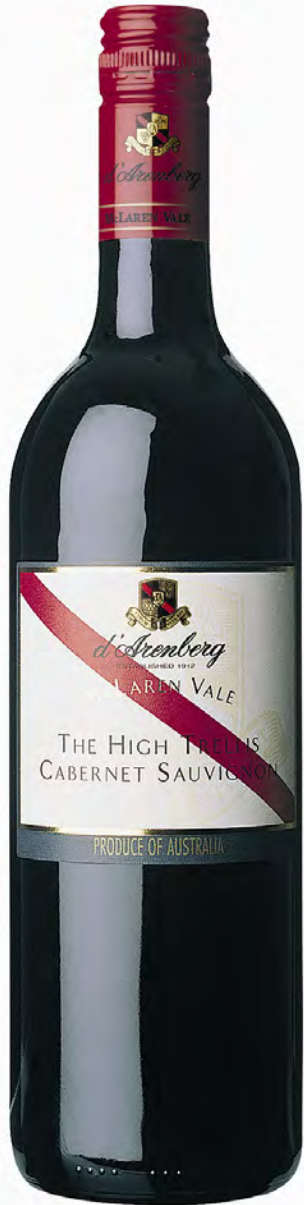
The Winemaking

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 lifted and fresh, ripe blueberries and cassis mingle with violets and leafy aromatics. There's a touch of spicy oak adding complexity to the typical d'Arenberg soulful earthiness.

The palate is still tightly woven with precise Cabernet tannins all sinewy and finely textured. Earthy grip mingles with minerals, graphite and hints of potpourri. The palate is fresh and lively, the acid and tannin backbones working well together with a licorice core.

Like all d'Arenberg wines, decanting will help this wine show its best, it will age gracefully for up to ten years if cellared carefully.

Technical Information

Harvest Dates:

21 Feb—16 Apr

Oak Maturation:

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

Alcohol by Volume: 14.5%

Titrateable Acid: 7.2 g/L

pH: 3.38

Additional Info:

Vegan friendly

Bottling Date

2-3 Feb 2010

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton



Artist Andrew Weldon ©

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