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| <i>Harvest dates</i> | <i>21 Feb - 5 Apr</i> |
| <i>Alcohol</i> | <i>14.3%</i> |
| <i>Residual sugar</i> | <i>.9 g/l</i> |
| <i>Titatable acid</i> | <i>7.3</i> |
| <i>pH</i> | <i>3.42</i> |
| <i>Oak maturation</i> | <i>Up to 20 Months</i> |
| <i>Chief Winemaker</i> | <i>Chester Osborn</i> |
| <i>Senior Winemaker</i> | <i>Jack Walton</i> |

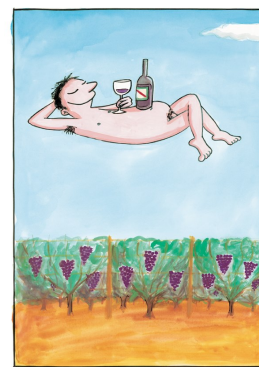
The High Trellis Cabernet Sauvignon 2012

McLaren Vale, Cabernet Sauvignon (100%)

The Name

This vineyard was planted in the 19th century, and received its nickname as it was the first in the region 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, and won the coveted Jimmy Watson trophy at the 1969 Melbourne Wine Show.



The Vintage

A wet summer and winter in set the vines up perfectly for the 2012 vintage. Spring and summer were drier than normal, resulting in lower fruit yields. A small heat burst just prior to veraison assured a solid colour change, small berries and pronounced tannins in the grapes. The red wines from this vintage are black, solid and quite structured, the biggest year for some time; not oily but definitely gutsy.

The Winemaking

Small batches of grapes are gently crushed 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 old American oak barriques to complete fermentation.

The barrel ferments are aged on lees, and there is no racking until final blending. This wine does not undertake fining or filtration prior to bottling,

The Characteristics

The nose is fresh and lifted, full of plums and blackcurrants mixing with minty notes and fragrant violets. The oak supplies a touch of cedar, adding complexity, combined with the typical soulful earthiness of d'Arenberg reds.

The palate is textured and lithe, coated by lacy tannins with a core of cassis, licorice and plum fruit mixed with earth, graphite and a mineral tail. It's well weighted, fresh and balanced, inviting now or will reward the patient.

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.