

THE HIGH TRELLIS

Cabernet Sauvignon 2015

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 Characteristics

This is quite a serious Cabernet for the price. Black olive, bay leaf and blackberry dominate the nose with loads of plum and black currant strewn across the palate. Great fruit intensity with masses of spice and tannin. This wine would be well matched to any lamb dish.

The Vintage

A wet winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour and richness. Vintage started on 30 January, the earliest start on record by one day.

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.



Harvest dates	17 Feb - 14 Apr	Alcohol	14.8%
Residual sugar	1.3 g/L	Titrateable acid	7.2
pH	3.46	Oak maturation	Up to 20 Months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton