



2010 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

Above average Autumn rains set the vines up well. There was some heat during flowering which reduced crop levels in the Cabernet with no ill-effects on quality.

There was some more warm weather in January as the reds were going through veraison, This did no damage, but did encourage an early start to vintage.

The day time temperatures were mild through out ripening with mild to cool nights.

2010 was a very strong vintage in McLaren Vale with the reds in particular showing excellent varietal characters and balance.

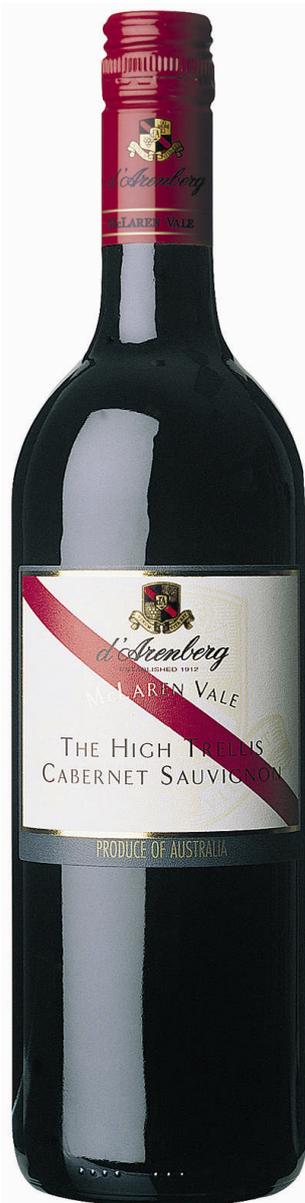
The Winemaking

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 as tasted in February 2012

The nose is fresh and lifted, full of violets and blackcurrants mixing with leafy aromatics and violets. The oak supplies a touch of cedar adding complexity 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.

Technical Information

Harvest Dates:

2 March — 9 April

Oak Maturation:

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

Alcohol by Volume: 14.3%

Titrateable Acid: 6.8 g/L

pH: 3.54

Additional Info:

Vegan friendly

Bottling Date

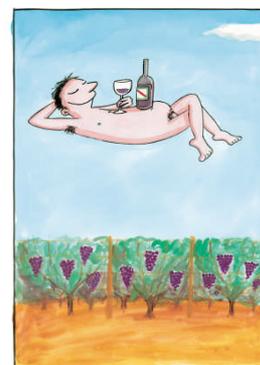
13 Dec 2011

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton



Artist Andrew Weldon ©

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