

# **d'Arenberg The Dead Arm Shiraz 1999**

Robert Parker's

**THE WINE ADVOCATE**

Issue 143/Oct 2002

**96 pts**

The following wines represent d'Arenberg's blockbusters.

This estate's most renowned offering is their old vine Shiraz (90+ year old vines) called The Dead Arm. The unfinned/unfiltered **1999 The Dead Arm Shiraz** (2,000 cases) was aged in 100% new oak, of which 70% was American and 30% French. It is about as natural and unmanipulated a product of the vineyard as one can find. Full-bodied and awesomely rich, notes of black pepper, licorice, and blackberry as well as cherry liqueur cascade over the palate with enormous concentration and intensity, high tannin, and a structured, muscular style. Give it 3-4 years of cellaring and consume it over the following 2-3 decades. It is a timeless museum piece made in a style that can only be produced in Barossa or McLaren Vale.

Jeb Dunnuck

**The Rhone Report**

June 2011

**95 pts**

"Flamboyant and perfumed, with touches of maturity in its raspberry and blackberry styled fruits, smoky incense, spice, and floral aromatics, the 1999 d'Arenberg Shiraz The Dead Arm is still fresh and youthful on the palate. Full bodied, fleshy, and ripe through the middle, this is clean and very well balanced, possessing good acidity and a long, focused finish. It's at a good spot on the aging curve, and if I had bottles I'd be drinking them; however there's still plenty of depth and structure to allow this to continue to showing well for 5-8 more years, if not longer."

**Wine Spectator**

22 August 2002

**91 pts**

Polished, round and generous with its cherry, berry and spice flavors, hinting at vanilla and smoke on the ripe finish. This favors grace over power." (HS)

## **Wine and Spirits**

October 2002

### **93 points**

The deep color and sur-maturite scents of raisins and prune-plums give ample indication of what's to come: a generous, gentle giant of a shiraz, Porty, to be sure, but cool and firmly grounded nonetheless. The ripeness produces a textural impression of velvet, a melting chocolate richness. But the tannins retain their stance, lengthening the flavors of the wine with a mineral glint: grand old-vine McLaren Vale. The wines, in fact, range from 35 to 125 years old.