



## 2003 THE GALVO GARAGE CABERNET BLEND

### Region

South Australia

### Variety

Cabernet Sauvignon (54.5%)

Merlot (19.5%)

Petit Verdot (18%)

Cabernet France (8%)

### Maturation

Aged in new & older aged French oak



### Technical Analysis

14.5% alc/vol

### Tasting Notes

2003 is characterized by a very low winter rainfall which signaled the vine to minimize potential crop load. The ripening period was warm producing a crop load of small berries and very pure ripe fruit characters. Even with a smaller than normal crop load many batches showed excellent fruit characters due to excellent skin to pulp ratios which shows in this wine.

This youthful wine shows deep, vibrant black red-purple colors. The nose shows a complex array of green flower like florals, blackcurrant and cassis from the Cabernet, sweet dark fruits & compost from the Adelaide Hills Merlot and earthy

floral violets and spice from the Petit Verdot with dried flowers, characteristic of Cabernet Franc.

Overall a very big complex elegant wine. Very fruit orientated with a very controlled lush long palate showing a wonderful combination of oak, combined with lively red spiced floral flavors with mulberries, dark plums, cherries and violets. Very vibrant tannins give balance to the dry savory finish. Very fine, very long.

As the wine ages, the fruit character will develop and become beautifully truffled with cigarbox flavors, while maintaining the compost, dark fragrant fruits and spices. The fine tannins will become subtler, making the fruit character even more prominent.

### Background

Since 1912, the Osborn family has tended the 19<sup>th</sup> century vineyards located in McLaren Vale, South Australia.

The inspiration behind this wine, the so-called "garage wines", are from the home of the classic grape varieties used in this blend. They are produced in the back shed or "garage" of boutique winemakers dedicated to making small-volume wines of the highest quality.

d'Arenberg's galvanized, corrugated garage was built in 1927, and, to this day, houses their traditional open fermenters and 19<sup>th</sup> century basket presses used in the handcrafting of this wine.

### Additional Notes:

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