



2004 THE GALVO GARAGE CABERNET BLEND

d'ARRYS AND CHESTER'S WINE-MAKING
PHILOSOPHY THE ART OF BEING
DIFFERENT



d'Arenberg winery has managed to turn individuality into an art form by doing a whole lot of little things differently. The names of their wines illustrate the point. We admit they are a bit odd, but because they have real significance, the stories behind the names are on the back labels.

VINEYARDS

In 1912, Joseph Osborn purchased the well-established vineyard just north of the township of McLaren Vale. Joseph's son, Frank, built d'Arenberg's cellars in 1927. By 1957, Frank's son, d'Arry, had bottled the first of the famous diagonal red striped wines.

Enter the fourth generation, d'Arry's son, Chester, who took over the reigns in 1984. In 1990, Chester was crowned, "McLaren Vale Bushing King," for producing the best table wine in McLaren Vale and in December, 2005, *The Wine Advocate* declared him, "Wine Personality of the Year."

HANDCRAFTED WINES AND BASKET PRESSING

Four generations of learning have provided current Chief Winemaker, Chester Osborn with an intimate knowledge of his vineyards (now totaling over 345 acres) and a healthy respect for the differing fruit characters obtained from the individual vineyard sites.

Nineteenth century basket presses are extensively utilized to press the fruit, both white and red, providing a gentle extraction of juice. Much of the red fruit is fermented in 5 ton wax-lined, headed down, open fermenters. Both American and French oak barriques are used extensively.

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REGION

McLaren Vale, South Australia

Varieties: Cabernet Sauvignon (61%), Merlot (17%), Cabernet Franc (14%), Petit Verdot (8%)

Maturation: New and older American and French oak

Technical Analysis: 14.5% alc/vol.



INFORMATION

The term 'garagists' is used to describe the producers in Bordeaux who make great wines in their garage outside of the 'Appellation Controlee' system. d'Arenberg's galvanized, corrugated garage was built in 1927 and to this day, houses their traditional open fermenters and 19th century basket presses.

The 2004 Galvo Garage is an intense, full bodied wine worthy of aging. The nose exhibits classical cabernet characteristics- blackcurrant, cassis, ripe berries, black cherries, and dark plums. The palate is velvety with expressions of mulberries, cherries, and dark chocolate. The finish is balanced and vibrant.