

U P C : 767749 002145

2006 d'ARENBERG VINTAGE FORTIFIED SHIRAZ

WINEMAKER : Chester Osborn
REGION : McLaren Vale, South Australia
VARIETALS : Shiraz
ALCOHOL : 17.5% alc/vol | TA: 10.5 | RS: 89.0 g/L | pH: 3.46

THE ART OF BEING DIFFERENT :

The grapes for this wine come from a block destined for the Dead Arm. Instead, the grapes are left on an extra couple of weeks and then fortified with a spirit that is added half way through the ferment. Up until the 1950s, all of d'Arenberg's Shiraz was used for producing a Port style wine, hence the near original label has been retained for this wine for posterity.

WINEMAKING :

The grapes are fermented in the traditional d'Arenberg way – minimal processing which involves up to two weeks fermenting on skins in traditional headed down open fermenters, foot treading, followed by basket pressing through the 19th century presses. After basket pressing, a small amount of fine, fortifying brandy spirit is added, ending fermentation and retaining the sweet fruit richness.

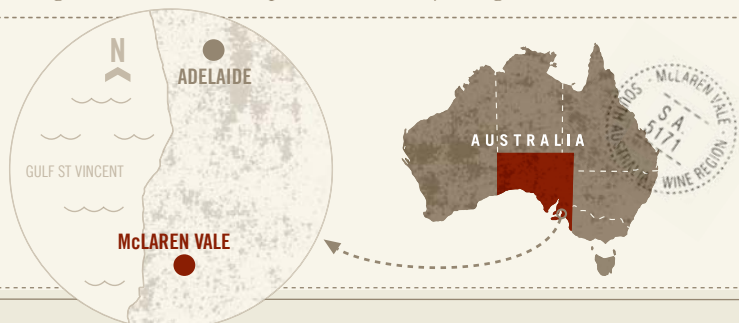
TASTING NOTES :

The 2006 Vintage Fortified Shiraz features intense aromas of ripe, black fruits, spice, and licorice combined with lifted brandy spirit. Blackberry, plum, coffee and mulberry fruits are evident on the structured, youthful palate. The initial attack of primary fruit flavors combine with integrated brandy spirit to ensure that the palate is full-flavored and balanced with very fine, tea like tannins. The Vintage Fortified Shiraz can be cellared for quite some time as it gains extraordinary flavors and complexity with age.

CRITICAL ACCLAIM : 90 pts - Stephen Tanzer's International Wine Cellar, 90 pts - Robert Parker's The Wine Advocate, 90 pts - Wine Enthusiast

ABOUT d'ARENBERG :

One of the undisputed kings of Australian Shiraz and Rhone varietals, d'Arenberg has managed to turn individuality into an art form by doing a whole lot of little things differently. The original vineyards were established by Joseph Osborn in 1912 in the McLaren Vale region of South Australia. A century on, the estate has grown to 345 acres, and the mantle now rests with fourth-generation winemaker Chester Osborn. By maintaining a focus on traditional winemaking and nurturing their old-vine material, the Osborn clan has successfully established themselves as one of the country's leading producers of concentrated, characterful wines. Ranked as one of the Top 100 Wineries and Top Value Brands in the world by Wine & Spirits Magazine in 2013, this reputation is clearly recognized worldwide.



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