



2007 d'ARENBERG THE DEAD ARM Review Summary



95 pts “Brooding, dark and powerful, this rather closed young red will take time to unfold its layers of deep, dark plums and berries, its meaty, chocolatey complexity and its seasoned, cedary oak. Scented with pepper and spice it’s alluring and smoky, with a long, palate-staining fruitfulness, a very firm, fine-grained undercarriage, a savory finish and a deep, intriguing minerality.”

Jeremy Oliver, The Australian Wine Annual 2011

94 pts - Best of the Best by Variety “Deep, dark red-purple; a very powerful wine proclaiming its regional origin with a strong overlay of dark chocolate, licorice and earth to the underlying blackberry fruit; stringent selection of grapes / wine has paid dividends .”

**James Halliday’s Australian Wine Companion
2011**

93 pts “The '07 has very fine delineation on the nose with blackberry, wild hedgerow, briary, a touch of black olive all with great composure. The palate is full-bodied, well balanced with a spicy entry, touches of white pepper sprinkled over black cherries, bilberry and cassis fruit, with great focus and delineation on the finish. Superb.”

**Neal Martin, www.erobertparker.com
May 2010**

93 pts “The Dead Arm is Chester Osborn’s punch-drunk love song to his most ancient and physically challenged shiraz vines. Even in McLaren’s difficult 2007 vintage, they produced a pretty astonishing wine. Its succulent raspberry flavor meets vibrant and sweet mineral character as the tannins sweep into the finish. Concentrated, supple and powerfully rich, this is a wine to buy in magnum and to serve at ten years of age with grilled lamb.”

**Joshua Greene, Wine & Spirits Magazine
February 2010**

92 pts “Opaque purple-colored, the nose gives up aromas of meat, game, truffles, chocolate, blueberry, and blackberry. Firm, layered, and complex, this beautifully rendered Shiraz demands 5-7 years of cellaring. It will be at its best from 2015 to 2027.”

**Jay Miller, Robert Parker’s The Wine Advocate
December 2009, Issue #186**



92 pts “Opaque ruby. Deep, pungent aromas of blackcurrant, boysenberry, cola, graphite and potpourri. Lush and creamy in texture, offering sweet black and blue fruit flavors and building notes of licorice and candied flowers. Gentle tannins frame the fruit and extend through an impressively long, sappy finish. This is suave enough to drink right now.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
July/August 2009

92 pts “While it doesn’t have the immediate initial power of previous vintages, it more than makes up for this with beautiful floral with high tone characters on the nose and palate. There are rich flavors of savory dark fruits with excellent oak infusion. The palate shows great poise and finesse with real depth. Seamless and delicious. Perfect with: Slow braised tomato and rosemary Dorper lamb with soft polenta and blistered truss tomatoes.”

Ray Jordan, West Australian
September, 2010

89 pts “The Dead Arm rarely wows this reviewer in our blind tastings, and while the 2007 is undeniably a very good wine, it shows a tart edge and a reined-in personality. Toast and vanilla frame cranberry and raspberry fruit, chocolate overtones and savory, meaty elements.”

Joe Czerwinski, Wine Enthusiast
February 2010

CRITICS GOLD

2010 Critics Challenge

Best Buy “Chester Osborn is a larger-than-life character. Yet underneath his long curly locks and loud shirts, there is a thoughtful winemaker with a clear vision. The Dead Arm was first made in 1993 with Osborn honing his flagship shiraz with more recent vintages showing fresher fruit flavors, finer tannin structure and better oak integration. The 2007 oozes bright cherry and blackberry fruit flavors spiced with hints of star anise, cinnamon and clove. The tannins are positive yet fine and well integrated ensuring a long cellar life.”

Peter Bourne, Gourmet Traveller WINE
October 2010

GOLD MEDAL

Concourse Mondial de Bruxelles 2011