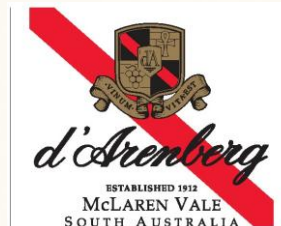


## 2008 d'ARENBERG THE CADENZIA Review Summary



**94 pts - Best of the Best by Variety** “Strong crimson-purple; as ever, the weight and fruit depth of McLaren Vale Grenache comes to the fore; given the challenge of the vintage, this is a truly delicious wine.”

James Halliday’s Australian Wine Companion  
2011

**93 pts** “Beautifully made, this charming rustic and elegant wine should develop some delightful complexity. Its floral perfume of musky spices, violets and rose garden is underpinned by deep scent of blueberries and redcurrants, with faint earthy and meaty undertones. Smooth, silky, with vibrant fruit underpinned by a gentle, almost caressing spine of fine tannins, it finishes with good but not exceptional length, and a fresh, but soft acidity.”

Jeremy Oliver, The Australian Wine Annual 2011

**91 pts** “Foot-trod and basket-pressed, this wine finishes its fermentation in barrel, where it marries equal parts Grenache, Shiraz, Mourvedre and Tempranillo with a small amount of Cinsault. Flavor-wise, Grenache seems to be the driving force, with bright red spice and cherry flavor. The blend provides a satin texture to carry all that spicy, smoky fruit. A classic McLaren GSM, even with the Tempranillo, this is a juicy red for grilled fennel sausages.”

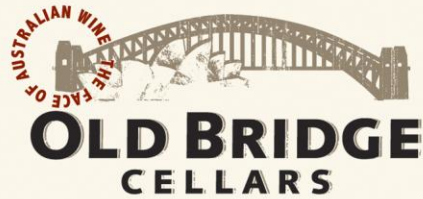
Joshua Greene, Wine & Spirits Magazine  
October 2010

**90 pts** “Deep ruby. Sexy, perfumed aromas of raspberry, cherry preserves and rose, along with a touch of smoky herbs. Juicy, focused and sappy, with a gentle spiciness to the red fruit flavors. The finish is lifted by a zesty peppery quality and leaves floral and bitter cherry notes behind. I like this wine's vivacity and focus.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar  
July/August 2010

**88 pts** “Dark and distinctive, with strong floral, decadent notes adding to the modest ripe cherry flavors at the core, finishing firm in texture.”

Harvey Steiman, Wine Spectator Online  
2010



**86 pts** “The 2008 The Cadenzia is blended of 24% Grenache, 24% Shiraz, 24% Tempranillo and 5% Cinsault. Medium garnet-purple in color, it has a slightly reduced nose leading to notes of kirsch, warm raspberry, blackberry, scorched earth and a herbal whiff. Ripe, full and softly tannined, this is an easy drinking style with a medium-long finish. Enjoy it now through 2014.”

**Lisa Perrotti-Brown, Robert Parker’s The Wine Advocate  
December 2010**

**TOP DROPS** - “d’Arenberg’s seductive blend contains four of the 13 varieties permitted in the reds of France’s Chateauf-neuf-du-Pape region and throws in Spain’s Tempranillo, too. The blend contains roughly equal portions of Grenache, Shiraz, Mourvedre and Tempranillo and just a hatful of Cinsault. No single variety stands out. In-stead we have a medium bodied dry red that’s subtle, soft, flavor packed and easy to drink. But it’s also savory and complex with satisfying red wine structure and it’s oh, so hard to screw the cap back on once it’s opened. It captures McLaren Vale’s generous flavors without the heaviness sometimes associated with our warm areas.”

**Chris Shanahan  
Sunday Canberra Times  
2010**

“Here’s one for those who like their red wines to offer meaty, muscular mouthfuls of flavors. McLaren Vale winemaker Chester Osborn wasn’t happy with the quality of his Grenache from this vintage so he blended it with parcels of Shiraz, Mourvedre, Tempranillo and Cinsault and came up trumps. It’s a dry red with plenty of earthy, forest-floor characters. If this were a motor vehicle it would be a V8 Supercar; a bit of a show pony but with plenty of grunt under the hood.”

**The Sunday Examiner (Tasmania)  
2010**

“Winemaker Chester Osborn likes to push the vinous envelope to the max and this delicious Grenache blend from the McLaren Vale is another example. The nose is quite floral and the palate glorious with intense violet, spice and berry flavors and excellent tannins and balance.”

**Australian Doctor – Wines of the Week  
2011**

“Cadenzia is the name used by a select gang of McLaren Vale producers to showcase individual takes on the region’s glorious Grenache grape. This version melds smaller degrees of Shiraz, Mourvèdre, Tempranillo and Cinsault. It’s dusty, in a good Aussie way with dark mushroomy elements, earthy grip and a burgeoning finish to suit gamier meat dishes.”

**Tony Love  
The Herald Sun, The Advertiser, The Daily Telegraph & The Courier Mail  
April 2011**