

2012 d'ARENBERG THE DEAD ARM SHIRAZ

WINEMAKER:	Chester Osborn
REGION:	McLaren Vale, South Australia
VARIETALS:	Shiraz
MATURATION:	18 months in new & seasoned American & French oak
ANALYSIS:	14.6% alc/vol 7.3 g/L TA 3.47 pH

THE ART OF BEING DIFFERENT:

Dead Arm is a vine disease caused by the fungus *Eutypa Lata* that randomly affects vineyards all over the world. Often vines affected are severely pruned or replanted. One half, or an 'arm' of the vine slowly becomes reduced to dead wood. That side may be lifeless and brittle, but the grapes on the other side, while low yielding, display amazing intensity.

WINEMAKING:

Small batches of grapes are crushed gently and then transferred to five ton headed down open fermenters. These batches remain separate until final blending. Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and transferred to a mixture of new and used French and old American oak barriques to complete fermentation. The barrel ferments are aged on lees, there is no racking until final blending. Unfined, unfiltered.

TASTING NOTES:

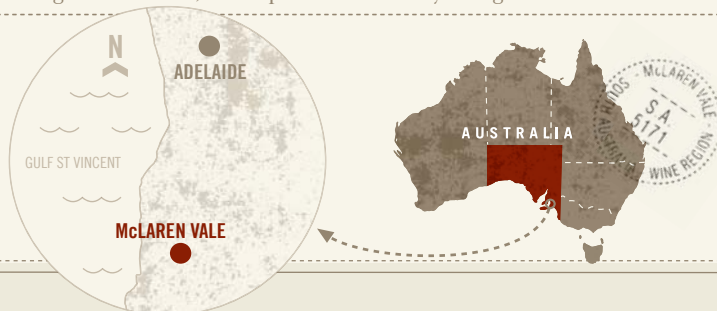
Classic McLaren Vale aromas of plum, blackberry, licorice and spice. There is a strong sense of the old vines and infertile soils evidenced through a raft of dark, earthy notes and thick, black molasses characters. There is enough savory oak character to support the generous fruit but it isn't the dominant feature, rather an intrinsic component of an ever changing bouquet of complex characters that ebb and flow. The palate has an incredible depth of flavor and a solid structure built on a framework of firm tannins. This is a wine of great presence and boldness but with a refined, stylish finish that lingers on and on.

CRITICAL ACCLAIM:

96 pts Australian Wine Companion, 93 pts Vinous

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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