



2005 d'ARENBERG THE FOOTBOLT SHIRAZ

WINEMAKER:	Chester Osborn
REGION:	McLaren Vale, South Australia
VARIETALS:	Shiraz
MATURATION:	12 months in new & older French & American barriques
ALCOHOL:	14.5% alc/vol

THE ART OF BEING DIFFERENT:

Joseph Rowe Osborn was one of the most successful racehorse owners in South Australia in the early 1900s. When his colt, a chestnut named "Footbolt," delivered a winning streak of six races, Joseph was able to purchase the first of the d'Arenberg vineyards and establish what are now the oldest vineyards in McLaren Vale. It is fitting, therefore, that this wine bears the great racing horse's name.

WINEMAKING:

The 2005 vintage was characterized by a cool and dry summer followed by a long, dry autumn. With excellent winter rainfall in 2004, the vines had access to moisture to ripen the crop without irrigation, producing Shiraz fruit of concentrated flavors and intense color. Traditional winemaking methods were employed, including gently crushing the fruit in rubber-toothed crushers before fermentation in headed-down open fermenters for maximum color and flavor extraction. Gentle basket pressing prior to oak maturation produced highly clarified wine without filtering or fining.

TASTING NOTES:

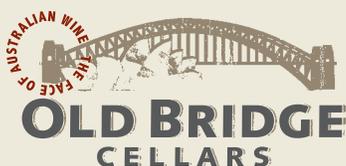
The 2005 Footbolt Shiraz exhibits aromas of Satsuma plums, cherries and cranberries with dried floral herbs, spice and dark chocolate. The expressive palate delivers luscious red fruit, plums and blueberries with licorice and spice among cedar oak and savory tannins. This wine is approachable now and will gain considerable complexity with age.

CRITICAL ACCLAIM:

89 pts - Robert Parker's The Wine Advocate, 89 pts - Stephen Tanzer's International Wine Cellar

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 among Australia's Top 10 Shiraz producers by Wine & Spirits Magazine in July 2007, this reputation is clearly recognized worldwide.



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Review Summary



89 pts “The 2005 The Footbolt Shiraz was aged for 12-18 months in a mix of new and used French and American oak. Purple-colored, it exhibits an aromatic array of fresh herbs, plum, cranberry, and black cherry. Medium-to full-bodied, on the palate spicy blueberry and licorice notes emerge. The wine has very good depth and concentration, ripe tannin, and a medium-long finish. It will evolve for 2-3 years and drink well through 2015.”

Robert Parker's The Wine Advocate
October 2007, Issue 173

89 pts “Bright purple. Impressively perfumed aromas of powerful dark berries and musky herbs. Fresh, spicy blackberry and cassis flavors are enlivened by tangy minerals and sweetened by a suggestion of floral pastille. Takes a slightly bitter turn on the chewy finish, leaving an impression of licorice. Serve this with something smoky.”

Stephen Tanzer's International Wine Cellar
July/August 2007, Issue 133

88 pts “Slightly briary and savory, with tart, mixed-berry fruit and plenty of spice and cola coming into the mix. It's slightly crisp in style, finishing with a lifted note of bright cranberry fruit balanced by richer coffee flavors.”

Wine Enthusiast
March 2008