

2006 d'ARENBERG THE LOVE GRASS

Review Summary



91 pts - Best of the Best by Variety "Dark chocolate and mulberry fruit bouquet; medium-bodied and quite tannic, but with ample sweet fruit to tidy it up; a solid, slightly savory, style."

James Halliday Australian Wine Companion 2010

90 pts "Red fruits, plenty of mixed spice and something nutty and sweet - marzipan like. It's medium bodied, brightly fruited, fresh and cheeky with good dusting of fine grainy tannins. Savory olive flavored aftertaste. It's not big or overdone and has an easy going rustic charm about it. Very nice wine"

Gary Walsh Winefront September 16, 2009

90 pts "Deep ruby. Energetic red berry and floral aromas are complicated by cracked pepper and baking spices. Racy red berry flavors gain sweetness with air and betray no tannins. A suave blend of energy and depth, finishing with sweet red berry preserve notes and very good persistence."

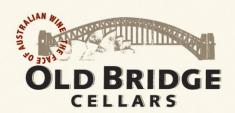
Josh Raynolds Stephen Tanzer's International Wine Cellar Sept/Oct 2008

89 pts "The 2006 The Love Grass Shiraz is 85% Shiraz blended with tiny proportions of seven other varieties. Purple-colored, it reveals aromas of spice box, violets, blueberry, and game. Layered and plush, it has excellent grip, several years of aging potential, and a lengthy close.

Jay Miller Robert Parker's The Wine Advocate August 2008, Issue 178 "Value Wines"

87 pts "A tart, tangy Shiraz of only medium weight, this wine offers only moderately complex flavors of plum, tinged with coffee, leather and black olive."

Joe Czerwinski Wine Enthusiast December 2008



"A blend as crazy as the label: 85 per cent shiraz plus a splodge of 10 other grapes (Grenache, tempranillo, viognier, mourvèdre etc.) this is fantastically dark, deep, wild and tangy.

Max Allen The Weekend Australian Magazine April 2009

"Totally different than the Footbolt, this one is bright and racy, with medium-bodied red plum and berry fruit laced with savory tobacco, baking spices and toasty oak. Ready to drink now and over the next 3-4 years."

Robyn Tinsley www.wineskinny.com July 21, 2010