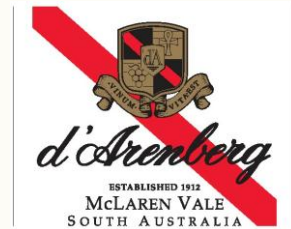




## 2002 d'ARENBERG THE GALVO GARAGE

### Review Summary



**91 pts** “I was knocked out by the quality of the 2002 The Galvo Garage Proprietary Red, a Bordeaux blend of 47% Cabernet Sauvignon, 20% Merlot, 14% Cabernet Franc, and 19% Petit Verdot. It is a serious effort with an inky/ruby/purple color, and a big, perfumed bouquet of vanilla, cedar, black currants, licorice, and earth. Medium to full-bodied, powerful, and rich, with high extract, moderately high tannin, and a long finish, it will be even better with another 1-2 years of bottle age, and should keep for 12-14 years.”

**Robert Parker's  
THE WINE ADVOCATE  
October 2004/Issue 155**

**90 pts** “Many years before the garagiste movement of the last two decades, the Osborn family of McLaren Vale has been making their own non-traditional blends in their “garage,” a galvanized, corrugated shed built in 1927. This particular blend of four red Bordeaux varietals was sourced from the home estate in McLaren Vale as well as from the nearby Southern Fleurieu region. Today, 11 years after the 2002 harvest, this red is still a vibrant, opaque, dark crimson color, with just a soupçon of bricking at the rim. Powerful aromas of fleshy cassis, cranberry, and plum swirl around scents of mint, cigar box, and a note of mushroom. In the mouth, the fruit shows no evidence of drying out soon, coating the palate while picking up a note of licorice root. The tannins are just beginning to clump together. Now in its second decade after harvest, this wine is just entering full maturity, and should have another 10 years of drinking enjoyment ahead of it. Pair this well-aged red with your favorite cut of beef or lamb seared on a grill.”

**Glen Frederiksen  
Winelines.com  
September 2013**