

2010 d'ARENBERG THE FOOTBOLT SHIRAZ

Review Summary



94 pts “Medium purple-crimson; a mouthfilling, medium- to full-bodied shiraz, flooded with roughly equal amounts of black-berry, licorice, dark chocolate oak and tannins; the balance is good, as is the outlook for the wine. Neither fined nor filtered.”

**James Halliday, Australian Wine Companion
2014**

91 pts “One of the many and varied wines that come under the d'Arenberg label, this one is excellent drinking now but you could happily whack a few in your cellar as it was such a good vintage in this region. Bright and very drinkable medium bodied McLaren Vale Shiraz. Has a mix of red fruits and confectionary on the nose with a hint of cedary oak. The palate is medium bodied and fruity with a firm thread of tannin and fine-grained older oak. Excellent wine for current drinking or over the next few years.”

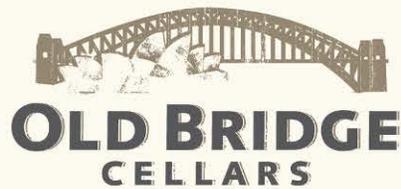
**Ray Jordan, West Australian
April 2013**

91 pts/Year's Best Australian Shiraz “Chester Osborn named this flagship Shiraz after the racehorse his great grandfather sold to buy the vineyards that established d'Arenberg – now ranging over 1,200 acres of vine in McLaren Vale. The wine has the gaminess of kangaroo meat, along with plenty of cracked black peppercorn spice and violet florals. Completely wrapped in tannins, this is austere and savory, needing cellar time to mellow. An intense young Shiraz and a great buy.”

**Joshua Greene, Wine & Spirits Magazine
October 2012**

90 pts “A century ago, Footbolt was the name of a racehorse owned by Joseph Rowe Osborn. The horse was a winner, and Osborn parlayed his earnings into the purchase of the first vineyards of what would become d'Arenberg. This red has an opaque crimson/black hue. The intriguing nose delivers ample sharp-edged blackberry and boysenberry fruit, which is nicely complemented by clove, eucalyptus, nutmeg, and earthy licorice root. The flavor profile is similar, showing an earthy, chewy texture in the mouth. While perhaps not as concentrated or ageworthy as its more expensive siblings, this Shiraz delivers undeniable pure drinking pleasure. It paired well with seasoned red meats on the grill.”

**Glen Frederiksen, WineLinesOnline.com
September 2013**



90 pts “Inky purple. Ripe plum and cherry on the nose, with complicating spice and dark chocolate qualities. Offers an array of dark fruit flavors that show very good depth and a touch of cracked pepper. Soft tannins add grip to a long, smooth finish. Serve this hefty wine with assertively seasoned grilled beef or lamb.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
July/August 2012

89 pts “Fresh and focused, this steely style offers almond and black tea overtones to the dark berry flavors, finishing with refinement.”

Harvey Steiman, Wine Spectator
June 2013

88 pts – Very Good “This opaque dark ruby colored Shiraz from down under opens with a black raspberry and blackberry bouquet with hints of menthol and earthiness. On the palate, this wine is medium bodied and balanced. The flavor profile is a mineral infused blackberry with notes of black pepper, black cherry, and plum. We also detected some smoky oak towards the end. The finish is dry and its moderate tannins are dusty and sticky. The panel suggested that this wine is an Aussie Shiraz with lots of Cotes du Rhone influences. They suggested pairing it with beef bourguignon or pork adobo.”

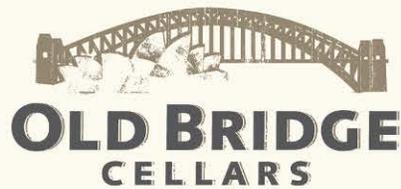
Ken Hoggins, KensWineGuide.com
February 8, 2013

GOLD MEDAL

Critics Challenge International Wine Competition
June 2013

“This is a wonderfully heady McLaren Vale Shiraz, typical of the flavor and generosity the region is so good at producing. Brimming with ripe red fruits and spice. It’s a lovely example of a top Australian shiraz, and great value, too.”

ABC Delicious Magazine
October 2013



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Chris Shanahan, ChrisShanahan.com
October 2012

"The back story to the name of this Shiraz from the d'Arenberg winery is as good as the wine itself. Joseph Osborn, the winery's founder was a horse racing fan and his chestnut colt Footbolt won six races on the trot. The winnings helped Mr. Osborn buy d'Arenberg's first vineyard in 1912 and the rest is history. This is another fine vintage bearing the Footbolt name, with light pepper and spice combing with rich blackberry flavors. Add in a great mix of tannins and oak and the balance is excellent on the palate, with a smooth finish to savor. Lovely with barbecued pork, marinated with rosemary and peppers."

Cameron Best and Brett Smith, Geelong Advertiser
October 2012