



2011 d'ARENBERG THE LOVE GRASS

Review Summary



92 pts “Crushed and foot-stamped in open fermenters, then basket-pressed and taken to French oak two-thirds of the way through fermentation, thereafter spending 18 months in that oak. It is a lively medium-bodied wine, its excellent color a testament to the fresh fruit flavors girdled with a sheen of dark chocolate and spice.

James Halliday
Australian Wine Companion
2014

88 pts “Inky purple. High-pitched dark berry and cherry pit scents are complicated by black pepper and espresso. Taut and wiry on entry, then fleshier in the middle, offering juicy blackcurrant and violet flavors that show a slightly bitter edge. Shows good energy on the finish.”

Josh Raynolds
Stephen Tanzer's International Wine Cellar
July/August 2014

88 pts “Deep garnet-purple colored, the 2011 The Love Grass Shiraz has a spicy, pepper-laced perfume over a core of crushed black berries and blueberries, plus a hint of lavender. Medium-bodied and elegantly fruited in the mouth, it gives a good amount of spicy flavors and medium to firm chewy tannins with balanced acid and a peppery finish of decent persistence.”

Lisa Perrotti-Brown
Robert Parker's The Wine Advocate
February 2014