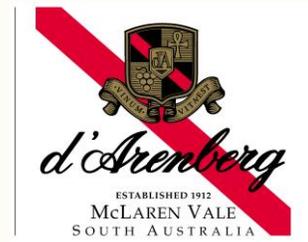


2010 d'ARENBERG THE SWINGING MALAYSIAN

Review Summary



96 pts “d’Arenberg’s lineup of single-vineyard Shirazes is especially impressive in the 2010 vintage, and this was one of my favorites. The aromas are tight, nearly impenetrable at first, then only stubbornly yielding hints of graphite, but the mouthfeel is expansive and richly textured. Aristocratic notes of pencil shavings balance supple tannins and layers of dark fruit, concluding in espresso and chocolate on the finish.”

Joe Czerwinski, Wine Enthusiast
March 2015

95 pts “d’Arenberg has turned up the power here while simultaneously increasing the polish of this Shiraz. A luxurious wine, its suave texture is all the more impressive considering its power. A dense and dark earthy quality has replaced the flowery aspect found in their Laughing Magpie. A long and refined finish reinforces the wine’s elegance. I suspect it will develop beautifully providing even more enjoyment over the years, but it’s hard to resist now. This is cashmere.”

Michael Apstein, WineReviewsOnline.com
October 8, 2013

94 pts “In the same neighborhood as Osborn’s Dipsomaniac, this vineyard was planted to shiraz in 1978, grafted to over to riesling ten years later, then the vines cut and allowed to revert to shiraz in 2001. Half of the site is clay over sandstone, half is just bare sandstone. The wine itself is pure McLaren Vale in the old-fashioned d’Arenberg style. You can breath it out of the glass or out of the finish: minerals, pine, porcini, herbs, the fruit taut, edged in red, going the distance from flavor to memory. A classic, best suited to age.”

Joshua Greene, Wine & Spirits
October 2013

94 pts “The 42-year-old vineyard was planted in loamy sand soils over limestone, originally to shiraz before being grafted to Riesling in the late 1970s, returning to shiraz in 2001. Is built in an austere mode, with more earth, tar and dark chocolate nuances; has impressive structure and more texture than most of the wines in the line-up.”

James Halliday, The Weekend Australian
September 15, 2012



93 pts “Inky purple. Intense black and blue fruit aromas are complemented by notes of licorice, mint and woodsmoke. Deep, penetrating boysenberry and blueberry flavors are lifted by tangy acidity and show impressive clarity. Juicy and nervy on the finish, which strongly echoes the blue fruit note.”

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

91 pts “Deep purple-black in color, the 2010 The Swinging Malaysian Single Vineyard Shiraz reveals youthfully muted aromas of black currants, red plums, and black pepper with nuances of salami, dried herbs and damp soil. Taut and muscular, with plenty of savory, peppery flavors and firm chewy tannins, this medium bodied wine finishes long and earthy.”

**Lisa Perrotti-Brown, Robert Parker’s The Wine Advocate
February 2013**

90+ pts “One of d’Arenberg’s new projects is to showcase the components they use in fashioning their various iconic bottlings. This single-vineyard designate is a study in backbone and power. The first impression is color – dense, glass-staining purple/black. A powerful nose of road tar, dark flowers, eucalyptus, earth and spice cloaks the concentrated blackberry and black plum fruit. Even two hours after splash-decanting, the wine was still tightly wound, just beginning to reveal its depth of aromas and flavors. Fine-grained tannins make for a smooth palate presence, and the wine seems bigger than its stated 13.9% alcohol. Compact and in proportion, this wine is built to age, and should blossom with another decade in the bottle.”

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

“The first thing to hit you with this wine is the savory spiciness of the wine. There is also touches of earth, woody herbs and Dutch licorice mixed with red fruits, and plums. The palate of this wine is beautifully spicy with sweet red fruits. The red, spicy and savory fruit works beautifully with the bright tannins. The finish is lively and persistent with ample raspberry lift.”

**The Beverage Analyst
July 2014**