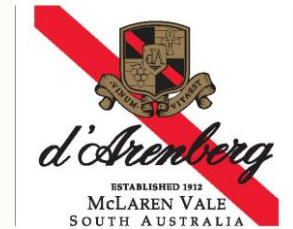




2009 d'ARENBERG THE DEAD ARM

Review Summary



95 pts “Opaque purple/black hue. A deep, concentrated red, the nose offers up scents of syrupy mulberry and blackberry fruit, dark flowers, forest wood notes, and high-toned spice. It’s full in the mouth, coating the palate, where a sweet note of black licorice joins the concentrated black berry chorus. For decades, the Dead Arm bottling from d’Arenberg has ranked among the best Shirazes produced in Australia, and this vintage is no exception. Delicious now, it will also age gracefully over the next 15 to 20 years.”

Glen Frederiksen, WineLinesOnline.com
September 2013

95 pts “This monumental shiraz is dark red-purple colored and smells of smoky char oak and tar or bitumen. It’s very rich and concentrated, loaded with extract, tannin and power. Very dense and full-bodied: a wine to age for decades.”

Huon Hooke, GoodFood.com.au
2013

95 pts “Very deep garnet-purple colored, the 2009 The Dead Arm Shiraz presents an intense and complex nose of blackberry preserves and dried mulberries over coffee, black olives, smoky bacon and humus. The palate is richly fruited and nicely balanced with layers of savory and dark berry flavors and crisp acid textured by medium-firm finely grained tannins. It finishes long with hints of menthol and marmite toast coming through. It should be drinking best 2013 to 2024+.”

Lisa Perrotti-Brown, eRobertParker.com
February 2012

94 pts “Deep, inky purple-crimson; in archetypal Dead Arm style, powerful and rich, but given some welcome lift by the mix of bitter chocolate and savory/spicy notes on the palate. This is a style that will not change any time soon, and, within that context, is a good example.”

James Halliday, Australian Wine Companion
2013



94 pts “This shiraz seems less woody than past vintages. Syrupy, spicy berry aromas, complex earthiness and balanced oak lead into a seamless, sustained, middleweight plate. Fine-grained ripe tannins give grip and balance. Impressive.”

**Ralph Kyte Powell; The Age, Melbourne
October 2013**

93 pts “Opaque ruby. A complex, floral-accented bouquet displays cherry-cola, cassis, bacon fat, licorice and candied violet. Initially firm and linear but quickly unfolds to offer sweet dark berry and bitter cherry flavors and an overlay of baking spices. Vanilla and cola nuances build with air and carry through a long, gently tannic, focused finish. Very rich but I get no impression of excess weight here.”

**Josh Reynolds, Stephen Tanzer’s International Wine Cellar
July/August 2011**

92 pts – CELLAR SELECTION “As always, d’Arenberg’s top Shiraz isn’t all cuddles and charm. It’s rather firm in texture, with rugged tannins that impart a dusty edge to the lengthy finish. But this vintage the fruit comes through clearer than it has sometimes in the past, bringing bright berry notes that marry well with hints of campfire smoke and grilled meat. Try a bottle after 2016.”

**Joe Czerwinski, Wine Enthusiast
September 2013**

92 pts/Year’s Best Australian Shiraz “Named for the eutypa fungus that kills off one side of a bush vine, leaving the fruit on the other side that much more concentrated, The Dead Arm is d’Arenberg’s top selection from their old-vine shiraz. The 2009 is dense but not jammy, the rich black cherry juiciness lifted by tannins that fall somewhere between silk and satin. There’s a generosity to the wine that’s tied as much to its earthiness as to its fruit. Appealing now with lamb, this will gain from several years in the cellar.”

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

GOLD MEDAL

Critics Challenge International Wine Competition 2014

GOLD MEDAL

China Wine & Spirits Awards Best Value 2014

GOLD MEDAL

Mundus Vini International Wine Competition 2013

GOLD MEDAL

Sommelier Challenge International Wine Competition 2013

GOLD MEDAL

Mundus Vini International Wine Competition 2012



GOLD MEDAL

Houston Livestock & Rodeo Competition 2012



**Canberra Times
October 2013**

Wine of the Month “At 14.5 % alcohol, this is a stunner. Deep, inky purple-crimson it is the typical Dead Arm style wine, powerful and rich, with bitter chocolate and savory/spicy notes on the palate. This is a style to my liking, it is consistent and a classic McLaren Vale.”

**Greg Bondar, Homes Guide Living Magazine
November 2012**

Outstanding “The Richly concentrated The Dead Arm Shiraz is named after a fungal disease, derives from truncated, gap toothed vines dating back to 1912. The mainly dry-grown vineyards, on prime but poor McLaren Vale dirt, benefit from cool-summer, coastal breezes. The use of small, headed down open fermenters, as well as basket presses, is a long standing practice since the 1920s. Vinification techniques optimize richness of flavor and preserve aromas, purity of fruit and integrity of tannins. The wine completes fermentation and is then matured in a combination of new and seasoned American and French oak for around 20-22 months. The Dead Arm Shiraz is typically intense and concentrated with blackberry, plum and spicy herb-garden aromas, generous fruit sweetness, fine gravelly firm tannins and underlying savory nuances. TOP VINTAGES: 2009, 2008, 2006, 2004, 2002, 2001, 1999, 1998, 1996, 1994.”

**Gourmet Traveller WINE, Langton’s Classification
2010**

“Notes of licorice, blackberry and savory dark fruit leap from the glass, laced with a hint of char. Complexity in the shape of soil like notes follow, giving it power and structure. There is a plethora of sweet fruit character, plums and mulberries, but not a hint of fatness. It is compact and focused with layers of exotic characters and earth, which add to the intrigue of this wine.”

**The Beverage Analyst
July 2014**

“Ah... but bad news of the vine is good news for wine lovers. While one side of the grape vine may be lifeless and brittle, the other side produces fruit of amazing intensity. This one has complex floral, spice and savory dark fruit aromas followed by rich dark cherry, dark chocolate, baking spice and vanilla flavors.”

**Martin Redmond, 12most.com
October 31, 2012**