



2010 d'ARENBERG THE DEAD ARM

Review Summary



96 pts “An unambiguously top class version of a distinguished lineage; the color is as bright as the spicy red fruit aromas of the bouquet, the palate with a cascade of red and black fruits, spice, licorice and bitter chocolate flavors, yet providing all this with finesse and calm.”

James Halliday
Australian Wine Companion
2015

95 pts – Wines of the Year “Fantastic release of d'Arenberg's Dead Arm, showing depth of flavor, finesse of oak handling and a length that suggests cellar time will continue to create interest with this wine. It's supple enough now to enjoy in big glasses, but shows great structure in sandy tannins and a current of deep, ripe fruit. Impressive here.”

Mike Bennie
Wine Business Monthly
January 2015

93 pts “Bright purple. Expansive black and blue fruit scents are complicated by notes of smoky minerals, licorice, cola and mocha, with a peppery nuance adding lift. Smooth and broad on the palate, offering sweet blackcurrant and bitter chocolate flavors and a sexy violet pastille quality. Velvety tannins give shape to the long, spicy finish, which features notes of fruitcake, vanilla and cherry compote. As forward and complex as this shiraz is right now, it should be even better with another five years of bottle age.”

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



93 pts “Deep garnet-purple colored, the 2010 Dead Arm Shiraz has slightly evolving blackberry notes wafting over a core of forest fruit coulis and dried mulberries accented by suggestions of sandalwood, Indian spices and dried Mediterranean herbs. Medium to full-bodied with loads of evolved black fruit and savory, spicy flavors on offer in the mouth, it has a medium to firm level of powdery tannins, refreshing acid and a long finish.”

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

90 pts “The Dead Arm is always firmly structured, making it one of the more challenging Shiraz to judge in its youth. The 2010 is full-bodied and chewy, characterized by dark, earthy and umami notes of roasted meat, asphalt and grilled mushrooms. The length and ripely tannic nature of the finish is reassuring.”

Joe Czerwinski
Wine Enthusiast
August 2016

90 pts “Chester Osborn’s blend from ancient, low-yielding vines has a cool, juicy savor in 2010. It’s full and broad in black fruit flavor, with zesty herbal notes edging the fruit. For now, there’s a meaty, almost porty character that distracts from the subtler complexities. The wine should harness that meatiness with bottle age.”

Joshua Greene
Wine & Spirits Magazine
October 2015

BLUE GOLD MEDAL

Sydney International Wine Competition 2014