

2014 d'ARENBERG THE DEAD ARM SHIRAZ

WINEMAKER :	Chester Osborn
REGION :	McLaren Vale, South Australia
VARIETALS :	Shiraz
MATURATION :	18 months in new & seasoned American & French oak
ANALYSIS :	14.4% alc/vol 7.4 g/L TA 3.48 pH

THE ART OF BEING DIFFERENT :

Dead Arm is a vine disease caused by the fungus *Eutypa Lata* that randomly affects vineyards all over the world. Often vines affected are severely pruned or replanted. One half, or an 'arm' of the vine slowly becomes reduced to dead wood. That side may be lifeless and brittle, but the grapes on the other side, while low yielding, display amazing intensity.

WINEMAKING :

Small batches of grapes are crushed gently and then transferred to five ton headed down open fermenters. These batches remain separate until final blending. Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and transferred to a mixture of new and used French and old American oak barriques to complete fermentation. The barrel ferments are aged on lees, there is no racking until final blending. Unfined, unfiltered.

TASTING NOTES :

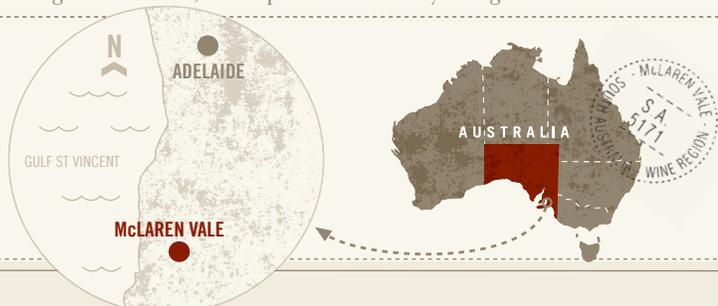
Highly aromatic in the early stages of its life, the nose is dominated by an array of ripe berry fruits and spicy notes. The dark, earthy and savory characters whilst present, seem to be taking a back seat. Nonetheless, they play an integral role in adding depth and complexity here. The palate is similarly positioned, showing almost restrained fruit weight but great depth of flavor and wonderful brightness. Lively tannins that present themselves early and drive the wine from start to finish, draw fruit flavor along with them.

CRITICAL ACCLAIM :

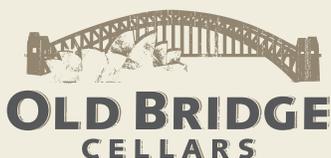
94 pts Wine & Spirits, 92+ pts Robert Parker Wine Advocate, 92 pts JamesSuckling.com

ABOUT d'ARENBERG :

One of the undisputed kings of Australian Shiraz and Rhone varietals, d'Arenberg has managed to turn individuality into an art form by doing a whole lot of little things differently. The original vineyards were established by Joseph Osborn in 1912 in the McLaren Vale region of South Australia. A century on, the estate has grown to 345 acres, and the mantle now rests with fourth-generation winemaker Chester Osborn. By maintaining a focus on traditional winemaking and nurturing their old-vine material, the Osborn clan has successfully established themselves as one of the country's leading producers of concentrated, characterful wines. Ranked as one of the Top 100 Wineries and Top Value Brands in the world by Wine & Spirits Magazine in 2013, this reputation is clearly recognized worldwide.



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