



2015 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 7.2 g/L TA 3.47 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 :

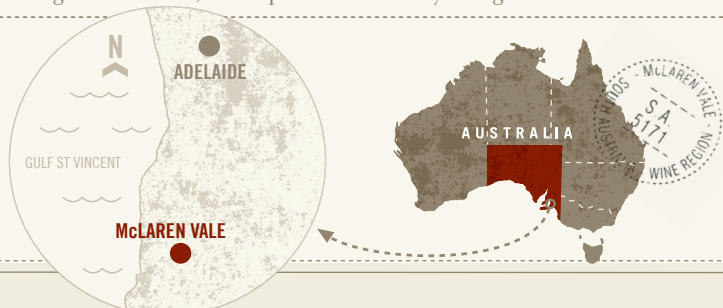
This iconic wine always displays the power and intensity of McLaren Vale Shiraz, yet has an elegance and refinement that few other wines from the region possess. It's vibrant and lifted on the nose with bustling red fruits and savory spice. The palate is long, linear and pure with tightly wound tannin and mouth-watering acidity. Beneath the layers of blueberry, pomegranate and Satsuma Plum is an intriguing core of earth and crushed rocks. If stored correctly, this wine should age for 15+ years.

CRITICAL ACCLAIM :

96 pts Robert Parker Wine Advocate, 94 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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