



## 2009 d'ARENBERG THE CADENZIA (BONZAI VINE)

### Review Summary



**92 pts** “Aromas of tart cherry, leaf, blueberry, fall spice, sweet sage, and medium oak toast become evident after some swirling off of this slightly reduced wine. On the palate it's dry, showing a soft feel with bright mouth-watering acidity, and it carries its oak very nicely. Citric tones come forward in a long, food friendly finish. It really comes on with some time in the glass into a well-rounded package on the leaner side of the Aussie style.”

**Rich Cook, Wine Review Online**  
May 13, 2014

**91 pts** “Focused and vibrant, delivering a tightly packed mouthful of cherry, floral and mineral flavors. Remains cohesive and expressive through the long, vivid finish. Grenache, Shiraz and Mourvèdre.”

**Harvey Steinman, Wine Spectator Insider**  
April 2011

**90 pts** “Bright ruby. Energetic raspberry and cherry on the nose and in the mouth, with suave floral notes adding complexity. Juicy, sweet and expansive, offering open-knit red fruit preserve flavors and a touch of bitter cherry. Finishes on a lively, spicy note and with very good cling. This drinks nicely right now.”

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

**88 pts** “Bright color; showing black pastille fruits, dried herbs, leather and licorice on the bouquet; densely packed on the palate, somewhat chewy and rich; the tannins are prominent at this stage, but time may see them soften.”

**James Halliday, Australian Wine Companion**  
2012

**87 pts** “Blended of 50% Grenache, 45% Shiraz and 5% Mourvedre, the 2009 The Cadenzia gives a medium garnet-purple color and intense notes of black raspberry, mulberries, smoked meat, spice and damp earth. Full-bodied with a medium level of chewy tannins and high acidity, it has a long warm berry finish.”

**Lisa Perrotti-Brown, Robert Parker's The Wine Advocate**  
December 2010



“The nose is full of vibrant fresh plum, raspberry, currant and cranberry with varietal spice and a lovely violet overtone. The elegant palate adds rhubarb to the fruit spectrum with a very attractive pink musk nuance on the mid palate and a savory kick. The balance of lifted fruits, lively acidity and mineral tannins will allow the wine to age well over the next 15 years.”

**The Beverage Analyst  
July 2014**

“From the iconic Osborn family from McLaren Vale who have been a champion of the GSM blend. The vibrancy of this wine is a testament to this. A blend of 50% Grenache, 45% Shiraz, 5% Mourvedre, foot treaded & basket pressed it is made to enjoy now or to cellar. Fragrant plum, spice & earth unleash an explosion in your mouth with an intensity that belies the medium body. The long length lingers making it a wine that is just as right for food as for curling up on the couch with.”

**WineMuse.com.au  
June 2012**

“Garnet colored, this libidinous lurker’s nose teems with blackberries, ash and sugar cane. The palate drips pink peppercorn and cedar and finishes moderately acidic.”

**Ben Weinberg; Unfined, Unfiltered Blog  
Wine Notes #144: Kiwi and Aussie Wine Madness**

“Bright ruby. Energetic raspberry and cherry on the nose and in the mouth, with suave floral notes adding complexity. Juicy, sweet and expansive, offering open-knit red fruit pre-serve flavors and a touch of bitter cherry. Finishes on a lively, spicy note and with very good cling. This drinks nicely right now.”

**Matthew Jukes, Touch Wine Reviews  
September 2011**