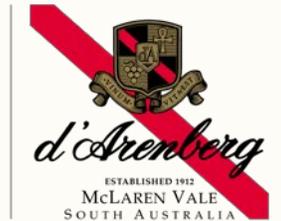




2009 d'ARENBERG d'ARRY'S ORIGINAL Review Summary



92 pts “The first Shiraz Grenache blends were made by d'Arry Osborn 50 years ago, and have since been embedded in the history of McLaren Vale. The healthy color of this vintage is a good start, as is the distinctly fragrant bouquet with its amalgam of spice, leather and red and black fruits. The palate has greater power than many previous vintages at the same stage of development. The wine will flourish in bottle, revealing ever more as it ages over this decade.”

James Halliday
Australian Wine Companion 2013

90 pts – Very Good+ “This opaque and dark purple colored blend of Shiraz and Grenache opens with a fragrant and inviting black currant and blueberry bouquet with a hint of oak. On the palate, this wine is medium bodied, slightly acidic and juicy. The flavor profile is a tasty black raspberry with notes of plum, red currant, and cedar plank. The finish is dry and its lively fruit flavors linger for a while. Mild dusty tannins show up as well at the very end. This is a lively wine that would pair well with a tangy pulled pork sandwich.”

Ken Hoggins, Kenswineguide.com
March 5, 2012

90 pts “From the 1960s to the late 1980s, this luscious red was strangely called d'Arenberg Burgundy, though it has never contained Burgundy's signature red grape, Pinot Noir. Trade laws forced a name change, honoring the family firm's leading light, Francis d'Arenberg (d'Arry) Osborn. But the wine stays true to its original form, full-bodied, intensely berry-like and spicy. The gritty texture is particularly fetching, like a dry sisal carpet setting off the big purple fruit. Notes of tobacco and licorice add complexity.”

Beppi Crosario, The Globe and Mail
May 2012

90 pts “Deep ruby. A complex bouquet displays red berry preserves complemented by minerals, fresh flowers, anise and white pepper. Rich but lively on the palate, offering sweet raspberry and candied rose flavors, a silky texture and strong mineral snap. There's a pinot-like clarity and energy here that I like. Finishes sweet and long, echoing the floral note. This wine has a solid track record for aging.”

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



89 pts “Blended of 59% Shiraz and 41% Grenache, the 2009 d’Arry’s Original Shiraz Grenache has a deep garnet-purple color and notes of blackberry preserves and blueberry pie with nuances of salami, baking spices and chocolate. Full-bodied, with velvety tannins, refreshing acid supports the generous fruit, finishing long. Drinking nicely now, it should remain good to 2016.”

Lisa Perrotti-Brown, eRobertParker.com
December 23, 2011

88 pts “Polished and medium-weight, with dark berry and tobacco flavors that linger against well-buffed tannins on the finish. Drink now through 2017.”

Harvey Steiman, Wine Spectator
May 31, 2012

BEST RED WINE “d’Arenberg is celebrating its 100th birthday in style, with the traditional red blend that bears octogenarian d’Arry’s name looking dangerously good. This has depth, balance and fleshy appeal, and will age as gracefully as the man himself.”

Nick Stock, The Age and The Sydney Morning Herald Good Wine Guide
2013

“d’Arrys original is my favorite tippie in the pantheon of d’Arenberg wines and the reason for this is very simple – it is stunning value, always made from tip top fruit, sensational year in and year out and in one glass encapsulates the heritage of the Vale.”

Matthew Jukes, Touch Wine Tasting
September 2012

“Roasted cherry, pomegranate jam, a trace of pepper, and a rich fruit mid-palate with fine balance make this wine a winner for beef stews. Bigger and brawnier than some past vintages, but still an excellent value from a winery celebrating its 100th anniversary.”

Dan Berger’s Vintage Experiences
May 31, 2012

“Lovely ripe shiraz captures your senses first, juicy, and slippery, with a gentle shake of earthy, spicy Grenache to follow. Buy a few and stick them away for five to 10 years.”

Tony Love, “Attention seeking,” The Advertiser
January 2012



“On a cold wet night during the week, I found myself enjoying one of my favorite winter dishes, osso bucco. Slow cooked and rich with meat falling from the bone, it's one of those meals that leaves the menu when the weather gets warmer. So to the dilemma of what to drink. Well, it was solved early this week with a bottle of d'Arry's Original arriving on the doorstep. Its days were numbered as soon as it had arrived and with the aromas of osso bucco in the kitchen, its day had come. This is the 2009 vintage and although it's a new release, you'll still find and enjoy earlier vintages too. It's a blend of McLaren Vale's two greatest varieties, Shiraz and Grenache. Dense and satisfying, it still has an elegant side thanks to the finer, red fruits from the Grenache. The tannins are soft and approachable at this early stage but don't be fooled, d'Arry's Original appears in many well stocked cellars and has shown the pedigree to last decades.”

**Chris Shanahan. The Canberra Times
September 2011**

“My favorite in the entire and extensive d'Arenberg portfolio, d'Arry's Original is a perfect example of the age-old partnership between the Batman and Robin of the wine world— Shiraz Grenache. Dark, savory, firm and mouth-watering this youthful wine requires the drinker to have a sense of purpose and an innate understanding of the blend—a raging thirst always helps too.”

**Matthew Jukes, Touch Wine Reviews
2011**

“This label has been around for yonks and has keen followers, for good reason—its good, juicy Shiraz fruit and a touch of Grenache's salt-of the-earth, blood-lip character. It doesn't rely on a forest of oak to support its already upright backbone. It also ages well and finds an extra sweet spot after 10 years.”

**Tony Love, The Advertiser, Daily Telegraph, Hobart Mercury – 'Hits The Spot'
November 2011**