



2008 d'ARENBERG STICKS AND STONES Review Summary



93 pts “A blend of largely Tempranillo and Shiraz, with smaller amounts of Tinta Cao and Souzao. By combining the early and late-picked fruit, Chester has achieved an excellent balance of richness and finesse. Lots of spices and herbs, with rich dark plum and cherry. The dry finish of the Tempranillo balances the sweeter mid palate fruit flavors.”

**Ray Jordan, The Weekend West – “Stunning Century”
March 2012**

90 pts “Blending the four varieties makes for quixotic flavors and aromas, but the wine drinks superbly and layers in heaps of flavor. Youthful complexity, some great intensity and pleasing, lingering spice.”

**Mike Bennie, Wine 100, WBM Magazine
May 2012**

89 pts “Still has deep color; notwithstanding its gold medal at the NZ International Wine Show, the Sticks & Stones needed polishing; the wine is full-bodied, which is fair enough, but it is also somewhat rustic.”

**James Halliday
Australian Wine Companion 2013**

88 pts “Inky ruby. Cherry, cassis and tar on the smoky nose. Fleishy and a bit loose-knit, offering sweet dark berry flavors and a touch of licorice. Finishes with good cut and lingering smokiness, repeating the cherry note. Could be more complex but I like the balance here.”

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

87 pts “Blended of 47% Tempranillo, 23% Shiraz, 15% Souzao and 15% Tinta Cao, the 2008 The Sticks and Stones displays a deep garnet color and notes of raspberry and blackberry preserves, dried plums, espresso and black olives with hints of tree bark and truffles. Medium to full bodied, it has a good amount of earthy / savory flavors propped-up by crisp acid a medium level of chewy tannins, finishing long. Drink it now through 2015.”

**Lisa Perrotti-Brown, eRobertParker.com
February 2012**



GOLD MEDAL

Mundus Vini International Wine Competition 2012

GOLD MEDAL

McLaren Vale Wine Show 2012

GOLD MEDAL

Houston Livestock & Rodeo Competition 2012

CLASS WINNER

2012 Royal Agricultural Society Challenge

“And the award for the longest wine name goes to.... this unusual blend that includes two Portuguese varieties (tinta cao & souzao). It’s certainly different, and in a good way. The wine is medium weight and savory with red fruits and licorice working together, leading to some dry, herbal, tea leaf characters in the mid-palate. The finish is lingering, dry & spicy.”

**Rick Allen, Hills Shire Times
January 2013**

“This is a triumph for the monumentally hot 2008 vintage. We might expect a port-like red, but winemaker Chester Osborne presents an impressively robust drop that slips down easily and maintained our interest all the way to the bottom of the bottle. It’s deep and tannic and savory but the core of sweet, delicious fruit holds all that grunt comfortably. Tempranillo leads the blend and Shiraz probably provides the fruit sweetness. God knows what the Tinta Cao and Souzao contribute. But they’re no strangers to hot weather and the combination works.”

**Chris Shanahan, Sunday Canberra Times
March 2012**