



2006 d'ARENBERG VINTAGE FORTIFIED SHIRAZ

Review Summary



95 pts “A traditionally sweet Australian ‘vintage port’ style packed with brambly, mouthfilling fruit supported by fine, loose-knit tannins and steeped in wonderful old brand spirit. It’s scented with deep, confiture-like layers of small black and red berries, plums and dark chocolate lifted by aromas of pepper, licorice and espresso. Sumptuous and velvet-like, it’s long and luscious but beautifully honed down its firm, drying backbone.”

**Jeremy Oliver, The Australian Wine Annual
2011**

94 pts “From the vines that produced the original vintage back in 1928, their prized, highly flavored grapes continue to produce excellence. As the tasting note says: it’s a rich and heady mix, embracing and warming, just waiting for the chill of night and an open fire. The fine, low strength brandy spirit added after pressing plays a wonderful supporting role. I savored each mouthful.”

**Brett Smith, Geelong Advertiser
April 2013**

90 pts “Although this is fortified, it’s not overly so, with the finished alcohol level resting around 18%. The result is a decadently sweet mash-up of brandy-macerated raspberries that turn chocolaty on the finish. Although it lacks the complexity, tannic grip and minerality of the best true Ports, it’s a tasty drop nonetheless.”

**Joe Czerwinski, Wine Enthusiast
February 2010**

90 pts “Glass-staining ruby. Ripe blackberry on the nose, with intriguing wintermint and camphor scents adding complexity. Plump and sweet, with deep dark fruit liqueur flavors, velvety texture and youthfully gripping tannins. Finishes with good tangy lift and persistence. Leaves a warm trail of dark berries behind. (Old Bridge Cellars, Napa, CA)”

**Josh Reynolds, Stephen Tanzer’s International Wine Cellar
September/October 2008**

90 pts

**Robert Parker’s The Wine Advocate
Issue #181**



89 pts “Dark and spicy, laden with fruitcake and liqueur soaked black fruits; rich and unevolved, with a green streak at its core, the journey ahead will be interesting.”

**James Halliday, Australian Wine Companion
2012**

GOLD MEDAL

2012 Royal Queensland Wine Show

“An elegant, vintage port style with excellent ripe fruit and lovely, spirited lift.”

**Winestate Magazine
October 2012**

