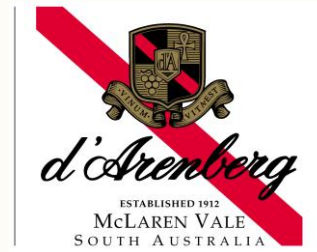


## 2012 d'ARENBERG THE AMARANTHINE

### Review Summary



**96 pts** “As with all the Scarce Earth shirazes, has deep color; an awesomely powerful and rich wine, black fruits, licorice and fresh-turned earth aromas and flavors; the palate is long and distinguished, no surprise this vineyard should also constitute an important part of Dead Arm, the tannins firm, but not aggressive.”

**James Halliday**  
**Australian Wine Companion**  
**2016**

**93 pts** “Dark purple. Powerful black raspberry, anise and violet pastille scents expand with air, picking up a smoky nuance and a hint of black tea. Juicy dark berry flavors are complemented by vanilla and floral pastille notes and become spicier with air. Leaves bright floral pastille and blackberry compote notes behind on the long, penetrating finish, which features silky, well-knit tannins. The pH here is 3.49, which likely explains the wine's vivacity.”

**Josh Raynolds**  
**Stephen Tanzer's International Wine Cellar**  
**July/August 2014**

**92 pts – Top 40 Australian Shiraz of the Year** “Planted in 1968, these vines grow at an east-facing vineyard where the loamy topsoil is nearly absent in a portion of the site, exposing limestone and clay. The fruit is consistently a part of The Dead Arm, d'Arenberg's selection from top old-vine Shiraz sites. On its own, this 2012 is plush and polished, a rich, saturated red plum and beeswax flavor that cushions the meaty tannins. It feels integrated, harmonious, a wine of lovely depth.”

**Joshua Greene**  
**Wine & Spirits**  
**October 2014**