

## 2017 d'ARENBERG THE DEAD ARM SHIRAZ



**WINEMAKER:** Chester Osborn  
**REGION:** McLaren Vale, South Australia  
**VARIETALS:** Shiraz  
**MATURATION:** 18 months in new and seasoned French oak barriques  
**ANALYSIS:** 15.0% alc/vol | TA: 7.0 g/L | pH: 3.50

**BACKGROUND:** Dead Arm is a vine disease caused by the fungus *Eutypa Lata* that randomly affects vineyards all over the world. Often affected vines are severely pruned or replanted. One half, or an 'arm' of the vine slowly becomes reduced to dead wood. That side may be lifeless and brittle, but the grapes on the other side, while low yielding, display amazing intensity.

**WINEMAKING NOTES:** Small batches of grapes are crushed gently and then transferred to five ton headed down open fermenters. These batches remain separate until final blending. Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and transferred to a mixture of seasoned French and American oak to complete fermentation and mature for up to 18 months. Unfined and unfiltered.

**TASTING NOTES:** Red fruits and lifted spice notes on the one hand to more brooding, dark, ashen, earthy aromas on the other. There is an impressive amount of concentration in this wine but at the same time it feels somewhat more restrained compared to other more in your face, rustic Dead Arm vintages. Don't be fooled by its approachability however, The Dead Arm Shiraz 2017 also shows all the hall marks of a classic McLaren Vale Shiraz that will see it age gracefully for 15 plus years.

**CRITICAL ACCLAIM:** 94 pts JamesSuckling.com, 94 pts Wine & Spirits, 94 Vinous, 92+ Robert Parker Wine Advocate, 91 Wine Spectator, 91 Wine Enthusiast

**ABOUT d'ARENBERG:** One of the undisputed kings of Australian Shiraz and Rhone varietals, d'Arenberg has managed to turn individuality into an art form by doing a whole lot of little things differently. The original vineyards were established by Joseph Osborn in 1912 in the McLaren Vale region of South Australia. A century on, the estate has grown to 345 acres, and the mantle now rests with fourth-generation winemaker Chester Osborn. By maintaining a focus on traditional winemaking and nurturing their old-vine material, the Osborn clan has successfully established themselves as one of the country's leading producers of concentrated, characterful wines. Consistently ranked as one of the Top 100 Wineries in the world by Wine & Spirits Magazine, this reputation is clearly recognized globally.

