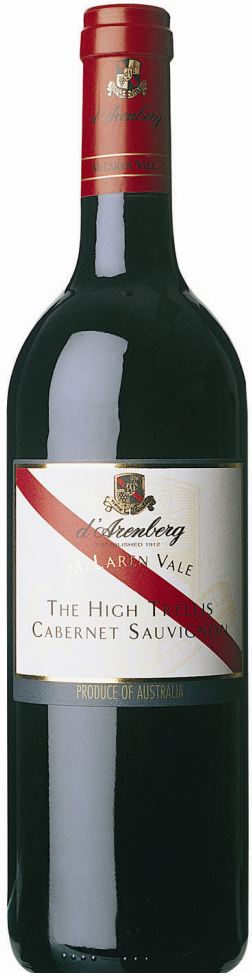




2003 d'Arenberg The High Trellis

100% McLaren Vale Cabernet Sauvignon



The Cabernet Sauvignon from the High Trellis vineyard is some of the last to ripen on the property and is the basis of this wine.

The Name

The High Trellis vineyard has been producing grapes since the late 19th century. It was nicknamed 'The High Trellis' as its vines were first at d'Arenberg to be trained above knee height in the 1890's. Over the past four decades, Cabernet Sauvignon from the High Trellis vineyard has been released under the d'Arenberg label to consistent critical acclaim. Indeed the first to be exhibited, won the Jimmy Watson trophy at the 1969 Melbourne Wine Show.

The Vintage

The 2003 season was characterized by very low winter rainfall and a warm spring, which signaled the vine to minimize potential crop load. The ripening period was warm producing a crop load of small berries and very pure ripe fruit characters. Even with a smaller than normal crop load, many batches showed wonderful fruit characters due to excellent skin to pulp ratios.

The Winemaking

Each year, Chester Osborn guides the small berries and bunches through the gentle, open-mouthed rubber-toothed 'Demoisy' crusher and then into the traditional 'headed down' open fermenters. The fermented must is pressed by our 19th century 'Coq' and 'Bromley & Tregoning' basket presses and then maturation takes place in American and French oak barriques and large casks for 10 months prior to the final blending and bottling. This wine will benefit from further cellaring and decanting. Natural minimal processing ensures maximum flavour, which may result in a harmless deposit in and adhering to the bottle.

The Characteristics

As a young wine, The High Trellis has a dense, crimson-red colour with purple tinges. The aroma starts with a big bang of cassis/blackcurrant characters with edges of cranberry, plum, and mint. The well-integrated subtle oak adds spice and liquorice. On the tongue, mouth-filling sweet blackberries, plum and blackcurrant flavours are highlighted by the rich, strong mid-palate. Mulberry-like fruit continues from the mid-palate, balanced by finely structured firm fruit and oak tannin. The finish is typically long, fresh, young, vibrant and grippy. After time in bottle, a brick/ red-brown colour develops along with classical, elegant cigar-box, tobacco, coffee and mocha smells. With significant bottle age, The High Trellis displays aromas of violets, truffles, cooked beetroot, toffee and stewed rhubarb. These continue onto the palate and are woven with black olive, liquorice and earthy, chocolate flavours. The oak evolves into a consistent, evenly weighted, cedary, coffee-bean, mocha length, followed by a fresh acid-tannin finish.

Technical Information

Harvest Dates

17 March to 24 April 2003

Oak Maturation

12 - 18 mths in mainly older

American & French oak barriques

Residual Sugar

0.5g/L

Alcohol by Vol

14.5% alc/ vol

Chief Winemaker

Chester d'Arenberg Osborn

Senior Winemaker

Philip Dean



Artist Andrew Weldon ©

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