





# The Dead Arm Shiraz 2017

## Did you know?

The name "Dead Arm" refers to the vine disease **Eutypa Lata**, which affects one arm of the vine, reducing yield but enhancing fruit concentration on the healthy arm. This unique condition results in lower yields but grapes of exceptional intensity and complexity.

## Wine Pairing Ideas

- **Braised Beef Short Ribs:** The rich, savory flavors of braised beef short ribs complement the wine's dark fruit and spice notes, while the dish's texture matches the wine's fine tannins.
- **Moroccan Lamb Tagine:** The exotic spices and tender lamb in a Moroccan tagine enhance the wine's complexity and balanced acidity.
- **Chargrilled Eggplant with Pomegranate Molasses:** The smoky flavors and sweet tang of pomegranate molasses highlight the wine's vibrant fruit and earthy undertones.
- **Aged Gouda:** The nutty, caramelized flavors of aged Gouda pair beautifully with the wine's dark fruit and spice, creating a harmonious and rich combination.

### Wines & Spirits (W&S) : 94 Points (2017)



Chester Osborn's collection of old-vine shiraz parcels includes a lot of plants that have lost a limb to Eutypa, a vine disease; they now concentrate their efforts on the fruit growing on the remaining arms. This 2017 shows that concentration in a wine that radiates sun from its blue-black fruit contrasted with earthiness in its rooty, radish-like tannins.

### Decanter (DCT) : 94 Points (2017)



A very dry but mild growing season with many cool nights has produced a lifted Shiraz of good intensity and detail. Bright blackberry fruit is riven with red licorice and fennel seed spice plus dried rose top notes. Plentiful but fine mineral, earthy tannins lend structure and length. For now, wearing its alcohol very well – highly promising.

### James Suckling (JS) : 94 Points (2017)



This is a very composed and nicely layered rendition of this top-end shiraz with aromas of cocoa, dark plums, blackberries, cinnamon, licorice and dark cherries. The palate has a very impressive build of ripe dark-fruit and chocolate flavors. Layered and expansive, it swells impressively through the finish. Smoothly resolved and gently spicy. Drink or hold.

