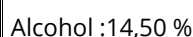


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The Dead Arm Shiraz from D'Arenberg captures the essence of a great vintage, presenting an intricate dance between vibrant fruit and brooding spice, with a structure built for longevity.



Composition: 100% Syrah

McLaren Vale, Australia

Region and Vineyards

The D'Arenberg The Dead Arm Shiraz is sourced from the **McLaren Vale** region in South Australia, an area renowned for its exceptional Shiraz. The **McLaren Vale** benefits from a Mediterranean climate, with warm days and cool nights that provide ideal conditions for growing high-quality Shiraz. The region's diverse soils, ranging from loamy sands to red-brown earth over limestone, contribute to the complexity and character of the wines.

The vineyard is affected by **Eutypa Lata**, a vine disease that causes one arm of the vine to die, reducing yield but enhancing the concentration and intensity of the fruit. This unique aspect of the vineyard management is a defining characteristic of The Dead Arm Shiraz.

Winemaking

The 2017 Dead Arm Shiraz is crafted from **100% Shiraz** grapes. The grapes are gently crushed and fermented in small batches using **five-tonne headed-down open fermenters**. Foot treading occurs two-thirds of the way through fermentation, after which the wine is **basket pressed** and transferred to a combination of new and used French oak barriques for an 18-month maturation period.

During barrel aging, the wine remains on its lees, which enhances complexity and texture. There is no racking until the final blending, and the wine is not fined or filtered, preserving its natural character and structure .

Tasting Notes

- **Color:** Deep, dark crimson with purple hues.
- **Aroma:** A dynamic range of aromas from red fruits and lifted spices to dark, earthy, and ashen notes. The bouquet reveals layers of cherry, plum, and blackberry, complemented by hints of clove, black pepper, and a touch of smokiness.
- **Palate:** The palate is both intense and balanced, with flavors of black fruits, sarsaparilla, and clove. Fine, silky tannins and well-integrated acidity provide structure and length, while the finish is long and elegant.



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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 minerally, 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.



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