

THE DEAD ARM



Shiraz 2018

McLaren Vale, Shiraz (100%)

The Name

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.

The Vintage

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side, because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

The Winemaking

Small batches of grapes are gently crushed and then transferred to five tonne 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 then basket pressed and transferred to a mixture of new and used French oak barriques to complete fermentation. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

The Characteristics

Let's get serious. Selected parcels of premium fruit from across over a century of d'Arenberg's top vineyards are artfully blended to create this stunning Shiraz. More savoury than previous Dead Arms, the 2018 begins with dark fruits, damson plum, and lovely fennel seed twists. Rich balsamic glazed beets, roasted meats and jus give layers of complexity unlike anything we've ever seen. Superb balance. Slaty, persistent, mineral like tannins bring a generous framework for decades of cellaring. This is a wine of history and provenance. Highly collectable, The Dead Arm is considered by many to be one of the top Shiraz in Australia.

Cellaring Potential

While enjoyable in youth, this wine will reach its full potential with bottle age up to at least 20 years. The considerable structure and depth will ensure that the fruit characters will develop over time revealing more complexity and providing immense interest. This wine is best stored in an environment free of direct sunlight and with consistent temperatures between 10°C and 15°C.



Harvest dates	12 Feb – 12 Apr	Alcohol	14.5%
Residual sugar	1.4 g/l	Titrateable acid	7.5
pH	3.38	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton