

# THE HIGH TRELLIS



## Cabernet Sauvignon 2020

McLaren Vale, Cabernet Sauvignon (47%), Petit Verdot (24%), Merlot (24%), Cabernet Franc (5%)

### The Name

This vineyard was planted in the 19th century, and received its nickname as it was the first in the region to be trained above knee height. Over the past four decades, Cabernet Sauvignon from the High Trellis vineyard has been released under the d'Arenberg label to consistent critical acclaim, and won the coveted Jimmy Watson trophy at the 1969 Melbourne Wine Show.

### The Vintage

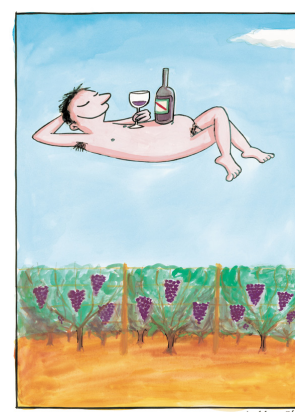
Winter and Spring rains were quite good which meant vigour was high. October and November saw some cooler weather which made flowering and set spread out over a long period with an intense short heat wave in the middle of set reducing the crop significantly. A nice rain on the 1st of February set the vines up well and mild to cool, dry, weather prevailed. A few slightly warmer nights in the later part of ripening helped the last sugar push. Yields were down significantly, the lowest in memory, however, quality is exceptional. Some of the best wines seen for years. Great colour, fruit characters, flavours and length.

### 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 old French oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. This wine does not undertake fining or filtration prior to bottling.

### The Characteristics

Convincing crimson-purple colour. The bouquet displays red cherry, bay leaf, spices and a hint of black pepper. The palate is a enticing mix of capsicum, licorice, blackberry and mulberry. Tannins are fine and well integrated. A serious Cabernet for the price that can be enjoyed anytime with pleasure and confidence.



Harvest dates	20 Mar - 17 Apr	Alcohol	14.5%
Residual sugar	1.0 g/l	Titrateable acid	6.9
pH	3.48	Oak maturation	Up to 20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton