



<i>Harvest dates</i>	<i>2 - 29 April</i>
<i>Alcohol</i>	<i>14.3%</i>
<i>Residual sugar</i>	<i>1.0 g/l</i>
<i>Titatable acid</i>	<i>6.6</i>
<i>pH</i>	<i>3.55</i>
<i>Oak maturation</i>	<i>Up to 20 Months</i>
<i>Chief Winemaker</i>	<i>Chester Osborn</i>
<i>Senior Winemaker</i>	<i>Jack Walton</i>

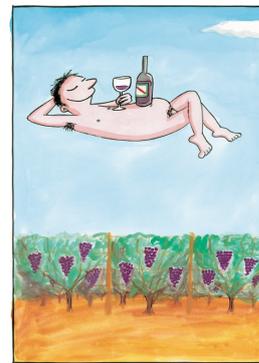
The High Trellis Cabernet Sauvignon 2011

McLaren Vale, Cabernet Sauvignon (100%)

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

There was ample winter and spring rain which provided good sub soil moisture and resulted in healthy canopies and good vigour. Summer conditions were very mild. Grapes ripened gracefully with only a few small rain episodes, enough to keep the vines fresh and vibrant. Rainfall was only a little over average for the first months of the year.

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 American 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

Cooler years in McLaren Vale always lead to incredibly expressive and highly varietal Cabernets. The High Trellis is no exception with an abundance of blackcurrant, violets and minty notes leaping from the glass.

Beautiful bright purple fruits dominate the palate, countered by typical Cabernet characters such as red capsicum skin and fresh mint. The wine feels quite linear at this stage of its development and the combination of fruit and fine chalky tannins seems to go on and on endlessly.

A wine that can be savoured now or allowed to develop for the next five to 10 years.