

# THE HIGH TRELLIS

## Cabernet Sauvignon

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

Winter was quite dry, with sporadic light showers that didn't penetrate the soil very deeply. This impacted budburst but was managed with some irrigation. During spring there was quite a strong wind event around the time of flowering, which upset some of the growth, especially in Shiraz. Summer was hot, with an extreme heat wave and a record high temperature of 46.6C, which burnt some varieties like Petit Verdot. Most other varieties managed to escape unscathed, which was surprising. Yields were down on most varieties. The quality, however, was excellent, exhibiting very varietal characteristics. Ferments had to be taken off a little earlier with higher sugar levels because of these strong tannins.

### 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

Dark and intense. The wine opens with fresh cut red capsicum straight forward on the nose. Take a sip and immediately find roasted red capsicum, liquorice, fresh tomato leaves, and mouth coating black currant characters. Hints of savoury white and black pepper towards the back palate. A nice menthol and mint freshness.

This is nice soft and more rounded expression of this wine. Firm and velvety tannins envelope the mouth, a little bit grippy. A long lingering finish. Exceptional Cabernet. This will age beautifully.



Harvest dates	22 Feb - 16 Apr	Alcohol	14.5%
Residual sugar	1.6 g/l	Titrateable acid	7.1
pH	3.44	Oak maturation	Up to 20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton