



2002 THE DEAD ARM SHIRAZ

Region

McLaren Vale, South Australia

Variety

Shiraz

Maturation

New and one year old French and American oak barriques

Technical Analysis

14.5% alc/vol



Background

Dead Arm is a vine disease caused by the fungus *Eutypa Lata* that randomly affects vineyards all over the world. Often vines affected are severely pruned or replanted. d'Arenberg believe that this is a natural part of vineyard life. One half, or arm of the vine slowly becomes reduced to dead wood. That side may be lifeless and brittle, but the grapes on the other side display amazing intensity.

Tasting Notes

The 2002 season was characterized by a cold wet winter and spring, which produced lower yields with good, thick-skinned berries. The cool and completely dry summer ripened fruit gradually and a warm and also completely dry autumn allowed the grapes to ripen fully, producing grapes with some of the best and most exotic characters seen for many years.

Upon release, d'Arenberg's The Dead Arm Shiraz has a vivid, young, dense purple-red color. The nose shows intense and complex cedary, fig, blackberry, blueberry, and pepper aromas.

Attacking spicy dark cherry, plum and blackberry fruit dominate the taste with a complex, slightly acetone, liquorice, prune richness and silkiness leading to a slight cedar, mineral and svelte array of tannins. The length comes right back to gritty, vibrant fruit tannins giving the wine great ageability.

After time in bottle, the d'Arenberg Dead Arm gains a biscuity, cinnamon, caramel and eucalyptus based bouquet on top of rich blackberry pie smells. Tobacco, mushroom, malt and earth aromas play a part on the long, fleshy, chocolate mint and spice flavors.

Restrained tannin and acidity coupled with rich alcohol produce a seamless, peppery, velvety, rolling length.

Additional Notes:

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