



2003 THE DEAD ARM SHIRAZ

Region

McLaren Vale, South Australia

Variety

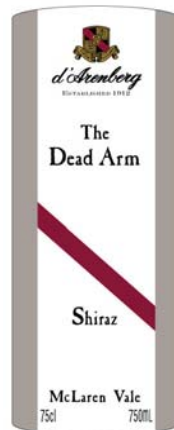
Shiraz

Maturation

22 months in new and one year old French and American oak barriques

Technical Analysis

14.9% 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 2003 season was characterized by a very low winter rainfall which signaled the vine to minimize potential crop load. The ripening period was warm producing a crop of small berries and very pure, ripe fruit characters. Amongst the best batches selected for this wine, the skin to pulp ratios was exceptional and is evident by the level of concentration in this wine. This year in particular the selected vineyards planted to an extremely low yielding old Cabernet Sauvignon clone was down 40% in volume.

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.

There is clearly a lovely mid palate juiciness and softness that characterizes the 2003 vintage. The mineral grittiness that is 'The Dead Arm' is there balanced with a very long fruit-fragrant, persistent fruity spice that will yield the wine, great ageing power.

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.

Additional Notes:

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