

THE HIGH TRELLIS



Cabernet Sauvignon 2021

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

The preceding winter was beautifully wet, flushing the soil of salts and filling the soil profile. Spring too was above average, with rainfalls up until November which was almost completely dry. November was hotter than normal which upset the setting of berries. Just as well as the bunch number was way up. Two inches of rain in early February was much appreciated by the relatively large crops. Where crops were smaller, berry size grew. The heat produced a fast flowering, set, and speedy berry development leading to an early veraison and the equal earliest start of vintage on record. A few days in a row around 35°C in February rapidly ripened early lower cropping vineyards. From then on, the vintage was mild and dry. Average temperatures for autumn were down. Some nice 30°C days late March and early April helped finish ripening of bigger crops and late ripening varieties.

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

Screams Cabernet. The bouquet displays red cherry, bay leaf, spices and a hint of black pepper. A palate of blackcurrant, cedar, paprika and leafy notes tell the story of classic McLaren Vale Cabernet Sauvignon. The multitude of fine welcoming fine tannins leave you wanting more. A serious Cabernet for the price that can be enjoyed anytime with pleasure and confidence.



Harvest dates	20 Feb - 22 Apr	Alcohol	14.5%
Residual sugar	1.6 g/l	Titrateable acid	7.0
pH	3.50	Oak maturation	Up to 20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton