VINO FINO
Explore a World of Wine

d'ARENBERG THE DEAD ARM SHIRAZ 2019

95 ICONIC



$69.99

An Aussie Icon

Product Code:	6521
Country:	Australia
Region:	South Australia
Sub Region:	McLaren Vale
Style:	Red
Variety:	Syrah / Shiraz

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	15.0%
Grape:	100% Shiraz

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

d'Arenberg's Dead Arm Shiraz is such a satisfying good Aussie Shiraz. Luckily for buyers, d'Arenberg haven't gone down the track of producing a 'super label - read expensive' and this is from their best parcels of fruit. This is another seriously good vintage release.

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. One half, or an ‘arm’ of the vine slowly becomes reduced to dead wood. That side may be lifeless and brittle, but the grapes on the other side, while low yielding, display amazing intensity.

Winery notes (2019 Vintage)
"The 2019 Dead Arm Shiraz is a bright deep purple. Intense aromas of black cherries, mocha, Kalamata olives and dark chocolate. The palate is powerful with concentrated flavours of black cherry, blackberry, black olive seasoned with nori. A rich but balanced acid line provides length and persistence. The complexity of the tannins is truly unique. They are direct and focused, while being creamy and luxurious. Also maintaining incredible power and structure which gives this wine great cellaring ability. A wonderfully concentrated wine with complexity and a strong personality.

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 a mixture of new and used French oak barriques to complete fermentation. The barrel ferments are aged on lees, there is no racking until f inal blending and no fining or filtration."

95/100 Ken Gargett, WinePilot.com, September 2024 (2019 Vintage)
"An opaque purple/maroon hue, the nose exhibits notes of chocolate, licorice, bergamot, blackcurrants, coffee grinds, cold tea and beef stock. The oak integration has been handled in the most exemplary manner. This is youthful, rich, powerful and bold with big flavours. Ideal for those who love big, ripe, concentrated wines, even when they are still young. Serious length is on display here with good balance, fresh acidity, firm tannins and intensity which runs for the full length of the wine. This will drink well for the next ten to fifteen years."

95/100 Ray Jordan, WinePilot.com, September 2024 (2019 Vintage)
"Bright fruit characters are evident immediately from the first engagement. On the nose, savoury spicy plum and dried herb and sage combination burst open. And then a palate that is deeply intense and opulently smooth starts to reveal its best qualities. Has a chalky dusty thread with a little crushed rock influence. It’s quite dry on the finish after the richness of the middle palate."

93/100 James Halliday's Wine Companion (2019 Vintage)
"This is resolutely old school, with ample appeal for those chasing full-fruited shiraz supported by a bold tannic framework. However, though there’s a little warmth here, this is no bigger-is-better wine. There’s dark brambly fruits, dried olive, plum and an earthy, ferrous mineral overlay. The tannins are dusty and rugged but not overwhelming, and the mid-palate happily avoids pooling rich fruits. The connection between fruit and structure has not yet synched, so a few years of rest will do this a favour."

CONTACT VINO FINO

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VISIT VINO FINO

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