

THE TWENTY EIGHT ROAD

Mourvèdre 2016

McLaren Vale, Mourvèdre (100%)

The Name

Twenty Eight Road acts as the eastern boundary of the Osborn vineyard and the d'Arenberg winery. Most of the grapes for this wine are sourced from a 3.6 acre block of bush vine Mourvèdre that runs parallel with the road. The vineyard was planted in 1918 by the first and second generations of the Osborn family.

The Vintage

The season began well with average winter rainfall, Summer conditions were significantly warmer than average with two heatwaves through January testing the limits of the vines. Following the heatwave was rain and cool weather, which helped slow down ripening, and allowed flavour development to catch up to sugar ripeness. White wines from this vintage are fruity and very flavoursome, as are reds with ample tannin to match.

The Winemaking

Small batches of grapes are gently crushed and then transferred to open fermenters. Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and transferred to a mixture of old French oak to complete fermentation. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

The Characteristics

A generous, fruit driven interpretation of this classic d'Arenberg wine. More often than not this old vineyard will produce a rather elegant, wine with a significant seam of tannin that takes a number of years to build texture. The 2016 on the other hand appears immediately drinkable. Lovely, generous red and blue fruits are offered up both on the nose and the almost creamy palate. These pure fruits are accompanied by complexing flavours of mushroom and iodine and ably supported by supple tannins. A wine of great charm that is already drinking incredibly well and will continue to do so for quite some time.



Harvest dates	5 Mar	Alcohol	14.5%
Residual sugar	1.5 g/L	Titrateable acid	6.5
pH	3.47	Oak maturation	10 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton