



*d'Arenberg*

# THE TWENTY EIGHT ROAD

## Mourvèdre 2019

*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 Twenty-Eight Road. It was planted in 1918 by the first and second Generation, Joseph and Frank Osborn. As the winery has expanded this block has been protected as it represents the history of d'Arenberg and produces this very special and unique wine.

### The Vintage

Winter was quite dry, with sporadic light showers that didn't penetrate the soil very deeply. This impacted budburst but was managed with some irrigation. During spring there was quite a strong wind event around the time of flowering, which upset some of the growth, especially in Shiraz. Summer was hot, with an extreme heat wave and a record high temperature of 46.6C, which burnt some varieties like Petit Verdot. Most other varieties managed to escape unscathed, which was surprising. Yields were down on most varieties. The quality, however, was excellent, exhibiting very varietal characteristics. Ferments had to be taken off a little earlier with higher sugar levels because of these strong tannins.

### The Winemaking

Small batches of grapes are crushed gently 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. The Twenty Eight Road does not undertake fining or filtration prior to bottling.

### The Characteristics

A wine sourced from 100-year-old bush vines. The oldest Mourvèdre vines in Australia continuously making wines under the same family. Dense purple with a ruby rim colour. Enticing black fruits aromas, dark plum, dried figs, smoked meats with a purple floral undertone. The palate shows the very distinct personality of Mourvèdre with dark fruits, mulberries, hints or liquorice and black plums combined with oak spices. Full body with tenacious but plushy tannins. A savory edge of dried porcini mushrooms, cured meats with a dill herbal undertone makes this wine a perfect pairing with charry meats. Ready to drink now but also with a cellaring potential up to 15 years.



Harvest dates	5 Mar	Alcohol	15%
Residual sugar	1.2 g/l	Titratable acid	6.5
pH	3.46	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton

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