



d'Arenberg



# THE TWENTY EIGHT ROAD

## Mourvèdre 2020

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

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side, because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

### 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

Bright, deep purple.  
The nose is lifted and expressive, offering a medley of dark plums, black cherries, smoked meats, and a savory touch of oregano.  
The palate is juicy and textured, bursting with ripe plums, cherries, and mulberries, layered with subtle nuances of Parma ham and dried mushroom.  
Medium-bodied with generous complexity, this wine delivers both vibrancy and depth. A compelling example of elegance and power in harmony.



Harvest dates	13 -14 Mar	Alcohol	14%
Residual sugar	0.9 g/l	Titrateable acid	6.6
pH	3.45	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton