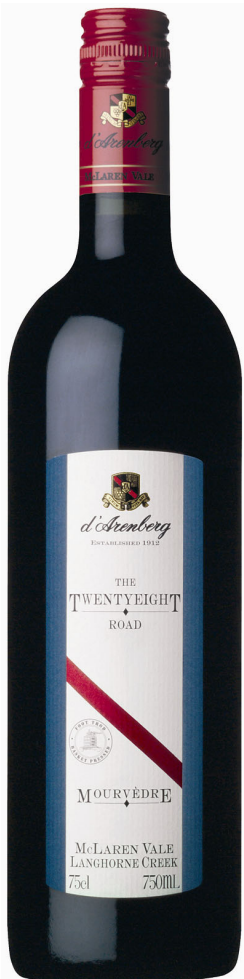




2005 d'Arenberg The Twentyeight Road

100% McLaren Vale Mourvedre



Mourvedre grown in the south of France often makes unforgivingly tannic wine. The characters of Mourvedre are violets, ripe fruits, dried herbs and iodine. At its best, it is wildly seductive with a length of fruit hard to achieve in most other varieties. Persistent, drying, grainy tannins prevails, somewhat like a Cabernet Sauvignon, with more exotic fruit characters remaining.

The Name

The naming of this wine was simple. The majority of our Mourvedre greats come from a small 3.6 acre plot planted in 1920 alongside The Twentyeight Road which is our border to the East.

The Vintage

A vintage summarised as a vintage that ripened without interruptions and produced moderate yields. Low to moderate winter rain with good following rains in November enabled adequate moisture to support the potential crop load and allow it to ripen well over summer. The summer was cool and dry followed by an unusually dry, warm autumn.

The fruit has great floral aromatics with good intensity and is perfectly balanced with excellent concentration, flavour development and length as well as lovely ripe, gritty tannins. Nearly every variety we have harvested exceeded classified expectations due to the exceptional autumn conditions.

The Winemaking

Each batch of fruit received was gently crushed in our Demoisy open-mouthed, rubber-toothed crusher so as many berries as possible remained whole. They were then transferred to open fermenters where the must of seeds and skins were permanently submerged beneath the free run juice. The must received no plunging or pumping over while fermentation occurred. After the primary fermentation traditional foot-treading took place prior to basket-pressing. The combined free run and pressing components were then transferred to barrel to complete fermentation.

The Characteristics

In its youth 'The Twenty-Eight Road' Mourvèdre has a deep, dark-black appearance with a dark red hue. The aroma is a mix of spiced red fruits with a dark tarry, leathery, jube, Satsuma plum character then, as it opens up, Amarillo cherry notes, lavender and freshly cut flower stems evolve. A mix of licorice, roasted root vegetables, dehydrated passionfruit skins and white & green crushed pepper add complexity.

The palate has an immense soft, rich entry which throws you off guard but quickly the breadth and depth of concentration and tight mineral, flowery, dried herb, violet finish brings you back into focus. The fruit weight and length of flavour is excellent and wonderfully balanced. The long gritty tannins and herbaceous herb notes are matched with soft vanillin oak notes and tingling acidity giving the wine wonderful definition and focus.

Mourvedre produced in the right hands, is a big plush wine young or old. With time this wine is expected to develop characters that are more flowery and red-fruit dominated with noticeable spice and pepper-like notes with beef stock, iodine-mineral edges along with the expected dried herb notes typical of this variety.



Artist Rolf Heinman©

Technical Information

Harvest Dates:

19 March – 16 April

Oak Maturation:

Ave. 12 Months in New 1, 2 & 3 y.o American & French Oak Barriques

Alcohol by Vol: 14.5%

Glucose + Fructose: 1.0 g/L

Titratable Acid: 6.7 g/L

pH: 3.46

Bottling Date:

16 June 2006

Chief Winemaker

Chester d'Arenberg Osborn

Senior Winemakers

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