



2009 d'Arenberg The Twenty-Eight Road

McLaren Vale - Mourvèdre

The unheralded bedfellow of Grenache and Shiraz in the increasingly popular GSM blend, Mourvèdre produces a seductively unique wine on its own.

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

Sufficient winter rains ensured good sub soil moisture and set up the vines well with good canopies.

December and most of January were very cool with only three days above 30°C until late in the month.

There was a string of days above 40°C in late January which caused some loss of yield. Most varieties were going through veraison during this heat spell.

The mild weather that followed ensured that ripening was stress free and grapes showed good levels of natural acidity and balanced tannins.

The Winemaking

Walking the vineyard rows and tasting grapes, Chester Osborn classifies and determines the ideal picking time for each individual vineyard.

Small batches are crushed in the Demoisy open-mouthed, rubber toothed crusher and then transferred to five tonne headed-down open fermenters.

Foot treading is undertaken two thirds of the way through fermentation. When tannin extraction is just right the wine is basket pressed and transferred to old French oak barriques to complete primary and secondary fermentation. In barrel the wine is left on lees to slow aging and keep the wine fresher while also reducing the oak influence. There is no racking until final blending.

Chester and the winemaking team undertake a barrel tasting process to determine the final blend. The Twenty-Eight Road does not undertake fining or filtration prior to bottling.



The Characteristics

The aromas are lifted an expressive with notes of dried herbs, iodine and game more dominant than the soft red fruits.

The palate is elegant and balanced. The lovely mid palate dark cherry fruit works harmoniously in support of the savoury herb and licorice notes. The acidity is lively and while there are sufficient tannins, the structure remains fine and frames the wine exceptionally well, with a long mineral finish.

It's providing immense pleasure as a young wine, but is well poised for a long life in the cellar, up to 15 years. The wine is not filtered or fined prior to bottling which may result in harmless deposits in the wine. Decanting prior to serving is recommended.

Technical Information

Harvest Dates:

17 March to 19 April

Oak Maturation:

10 months 2 to 3 year-old French Oak Barriques

Alcohol by Volume: 14.6%

Titrateable Acid: 6.8

pH: 3.37

Additional Info:

Vegan friendly

Bottling Date

1 March 2010

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton



Artist Rolf Heinman©

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