

THE TWENTY EIGHT ROAD

Mourvèdre 2010

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

Above average autumn rains set the vines up well. There was some heat during flowering which reduced crop levels, but with no ill-effects on quality. There was some more warm weather in January as the reds were going through veraison, this did no damage, but did encourage an early start to vintage. The day time temperatures were mild through out ripening with mild to cool nights. 2010 was a very strong vintage in McLaren Vale with the reds in particular showing excellent varietal characters and balance.

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

Even a crazed masterchef would not think to combine blood orange, redcurrant, iodine, oregano and rosewater but these are some of the heady aromatics and exotic flavours that we perceive in this intoxicating wine. As it develops we will see even more layers of complexity in the form of game, cured meats and new leather. The palate is pleasantly medium bodied, displaying a beautiful restraint that allows all of these flavours to share the spotlight. The tannins are slightly cedary. They engulf your mouth leading to a very pleasant mouthwatering finish. This wine screams out to be enjoyed with wild duck saucisson on your new chesterfield.



Harvest dates	16 - 26 March	Alcohol	14%
Residual sugar	3.2 g/l	Titrateable acid	6.3
pH	3.43	Oak maturation	10 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton