

THE TWENTY EIGHT ROAD

Mourvèdre 2011

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

There was ample winter and spring rain which provided good sub soil moisture and resulted in healthy canopies and good vigour. Summer conditions were very mild. Grapes ripened gracefully with only a few small rain episodes, enough to keep the vines fresh and vibrant. Rainfall was only a little over average for the first months of the year.

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

Precise and pure. An exquisitely aromatic expression of Mourvèdre displaying lifted raspberry, provencal herbs and spice notes. Further exploration of the palate uncovers mild pencil lead and iodine flavours adding complexity and life to the red fruit and spice.

The mouthfeel is sleek and stylish. Vibrant acidity and lacy tannins enrobe the elegant fruits ensuring one glass will never be enough.



Harvest dates	31 Mar–12 Apr	Alcohol	14.0%
Residual sugar	2.7 g/l	Titrateable acid	6.3
pH	3.47	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton