

# THE TWENTY EIGHT ROAD

## Mourvedre 2013

McLaren Vale, Mourvedre (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

Great winter rains set the vines up well last year, followed by a very dry spring and summer with no heatwaves. The initial fruit development was fantastic, the first white grapes to be picked showed incredible levels of natural acidity coupled with good fruit ripeness unlike anything we've seen for a long time.

Just prior to picking the first red grapes there was three days of reasonably high temperatures, which accelerated sugar ripening and meant the winery was filled in record time. A lot of the red grapes from that period are particularly rich with intense tannin and dark fruit characters - a great vintage for reds and whites alike.

### 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

Quite an evocative nose already showing the benefit of a few years of age. Lovely dried herb and brambly notes interact with ripe, red fruits and a whisper of chocolate.

The ripening conditions for this wine have added a richness and generosity to the mouthfeel that typically tends to develop a number of years down the track. As the wine breathes more layers of sweet raspberries and dark cherries emerge. This juicy mid palate is neatly swept up by an array of more savoury flavours, reminiscent of kitchen herbs, iodine, cedar and dried porcini, eventually tying the wine together into a more sleekly shaped finish, enhanced by layers of fine tannin.



Harvest dates	8 March	Alcohol	14.4%
Residual sugar	0.8	Titratable acid	6.6
pH	3.48	Oak maturation	10 Months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton