

THE TWENTY EIGHT ROAD

Mourvèdre 2017

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 Characteristics

A flavourful, robust red. Delightfully juicy and spicy, with chewy tannins that characterise the wine. Immediately drinkable. Generous red and blue fruits on the palate accompanied by complex flavours of mushroom and iodine. A wine of great charm that will continue to develop for decades to come.

The Vintage

A healthy winter and plenty of spring rains set the vines up very well. Bud burst was on time, but very cool for the first part of spring. Shoots grew to 5 or 6 inches long and then stopped for a month. Flowering was quite late, by three weeks, which meant a late start to harvest, and long, slow ripening periods. The summer rains stopped in mid-January, so disease pressure was low. It was very dry from February to April, with only a few millimetres of rain. Days were mild with a lot of cool nights, the first few weeks of April was around two degrees hotter than usual, which help that last bits of fruit to ripen. Overall, a great vintage with minimal disease pressure and above average crop levels.

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 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.



Harvest dates	28 Mar	Alcohol	14.5%
Residual sugar	1.5 g/L	Titratable acid	6.8
pH	3.41	Oak maturation	10 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton