



2004 d'Arenberg The Coppermine Road

100% McLaren Vale Cabernet Sauvignon

The grapes for this wine come largely from a near extinct clone of Cabernet Sauvignon. This unnamed clone yields no more than one tonne per acre because of its very poor setting ability and the tiny size of its berries. However, the quality of the grapes is far superior, with wonderful violet and blackcurrant aromas, great acidity and long, intense fine-grain tannins.

The Name

This wine gathers its name from a road nearby d'Arenberg, Coppermine Road that runs parallel to our very best Cabernet Sauvignon vineyard.

The Vineyards

The d'Arenberg Cabernet Sauvignon vineyards are planted on soils of either shallow grey loam over marley limestone clay or hard red earth over limestone. These top soils suit this clone and produce big wines with substantial fragrance while the Marley limestone underneath serves to reduce vigour in the vine. As this clone retains its acidity longer than other clones we are able to leave the fruit hanging on the vines longer. These parcels of fruit that we leave on the vine are able to develop more intense flavours without risking a drop in acidity.

The plentiful chalky tannins are more fragrant with the aromas suggesting more violet characters than musk as seen in many modern clones of Cabernet Sauvignon.

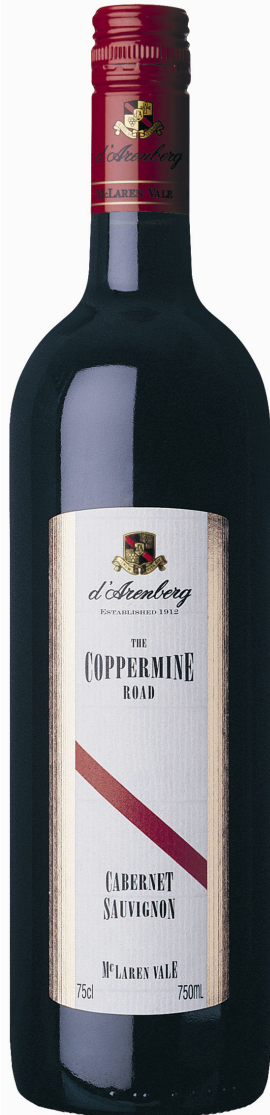
The Vintage

Cabernet Sauvignon was a highlight of the 2004 vintage. The Cabernet vineyards performed extremely well due to the density of leaf area within the canopy which retained itself all the way through to picking. This contributed to the retained herbaceous and leafy characteristics amongst the fully-developed fruit characteristics.

After excellent winter rains and then a warm, wet spring the vineyards were set for a good start to vintage. Flowering was consistent, for the first time crop sizes looked more normal than previous years. We experienced the coldest January for 12 years followed by a warm to hot February and mild March which carried on into April to eventually becoming a very long Indian summer.

The Winemaking

Each batch of fruit received is gently crushed in our Demoisy open-mouthed, rubber-toothed crusher so as many of the berries as possible remain whole then transferred to open fermenters where the must of seeds and skins are permanently submerged beneath the free run juice. The must received no plunging or pumping over while fermenting occurs. Once the primary fermentation is nearly complete, traditional foot-treading takes place prior to basket-pressing. The wine is then transferred to barrel to complete its primary and secondary fermentation. Only the barrels from the best batches are selected after 18 months for the final blend.



The Characteristics

This wine has a deep, dark, vibrant appearance with an almost plummy-red hue. The nose initially shows an intense mix of coffee, cassis, blackcurrants, blueberries and dried cherry notes. As the wine opens there are complex spiced, tarry, hung meat elements and fine-grained oak characters lifting through.

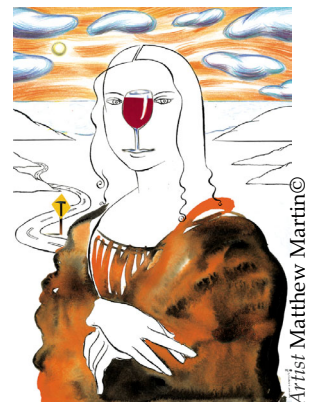
The palate is intense with a mix of dark black fruits, violets, cassis and red currants which linger towards a chocolatey dried herb finish. There is an immense concentration of fruit that hangs off a central backbone that runs down the roof of your mouth which softens the wall of tannins that encapsulate this wine. The purity of fruit is superb. Its long, the flavours are dominated red as it fans out to the finish leaving a palate texture reminiscent of home-made pastry made with real butter.

The Cellaring Potential

With bottle age, the wine will become more harmonious and gain more complex characters of chocolate, truffle, cigar box and earth. Varietal eucalyptus and bell pepper hints which are indicative of McLaren Vale may also come to the fore but are well-integrated with the other developing characters, maintaining an even palate weight with a seamless and persistently rolling length.

Technical Information

Harvest Dates: 5 March - 4 May 2004	Alcohol by Vol: 14.5%	Titrateable Acid: 7.8 g/L	Bottling Date: 8 November 2005
Oak Maturation: Ave. of 18 months in new & 1 year old French and American oak barriques	Residual Sugar: 0.5 g/L	pH: 3.40	Chief Winemaker: Chester d'Arenberg Osborn



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