



# 2006 d'Arenberg The Coppermine Road

100% McLaren Vale Cabernet Sauvignon

*These grapes are sourced from a near extinct clone of Cabernet Sauvignon that yields less than one tonne per acre, and produces exceptional quality fruit.*

## The Name

Coppermine Road runs parallel to our very best Cabernet vineyard in McLaren Vale, just metres from the winery, cellar door and restaurant.

## The Vineyards

The d'Arenberg Cabernet Sauvignon vineyards are planted on soils of shallow grey loam over marley limestone clay, or shallow red earth over limestone.

These top soils suit this highly individual clone and produce wines with great fragrance purity.

This clone's ability to retain acidity encourages a longer than normal ripening period. This allows the fruit to develop more intense and concentrated flavours. Only the best of these parcels make it into the final blend of the Coppermine Road.

The plentiful chalky tannins are fragrant with floral violet characters.

## The Vintage

Average winter and heavy spring rain prepared the vines with healthy and balanced canopies. The start of summer was cool with warm conditions during veraison in February. This stopped vegetative growth and channeled the vine's energy into the fruit. Mild temperatures returned after veraison and allowed for stress free ripening.

March saw the return of warm days balanced by cool evenings which completed ripening in idyllic conditions. This resulted in concentrated fruit flavours with good levels of natural acidity and tannin.

## The Winemaking

Walking the vineyard rows and tasting grapes, Chester Osborn classifies and determines the ideal picking time for each individual vineyard.

Small batches are crushed in the Demoisy open-mouthed, rubber toothed crusher 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. When tannin extraction is just right the wine is basket pressed and transferred to a mixture of new and old French and old American oak barriques to complete primary and secondary fermentation. The barrel fermented component is aged on lees to slow aging and reduce the oak influence. There is no racking until final blending.

Chester and the winemaking team undertake an extensive barrel tasting process to determine the final blend.



## The Characteristics

This wine has a deep, dark, vibrant black appearance suggesting a full-bodied dry red. The aroma is dense and complex with a mix of fragrant fruit dominated by blackcurrants, mulberries, coffee, toffee and dark chocolate with fine cedar oak developing in the background.

The palate shows young primary flavours of dark black fruits, violets, cassis and red currants mixed with edges of dried herbs, green bean and capsicum. As the wine opens up an abundant mix of earthy notes and mulberries appear with tight flowery tannins and minerals that fan out on the finish.

The great fruit, length and fragrance of this wine show the overall elegance of this wonderful vintage.

## The Cellaring Potential

With bottle age, the wine will become more harmonious and gain complex characters of chocolate, truffle, cigar box and earth. Varietal blackcurrant, cassis and capsicum hints which are indicative of McLaren Vale may also come to the fore but will be well-integrated with the other developing characters. It will maintain an even palate weight with a seamless and persistently rolling mineral fruit acidity. Drink to 2026.

## Technical Information

**Harvest Dates:**  
6<sup>th</sup> March to 27 April

**Oak Maturation:**  
Ave. of 18 months in new & 1 2 & 3 year old French oak barriques and old American Oak

**Alcohol by Vol:**  
14.5 %

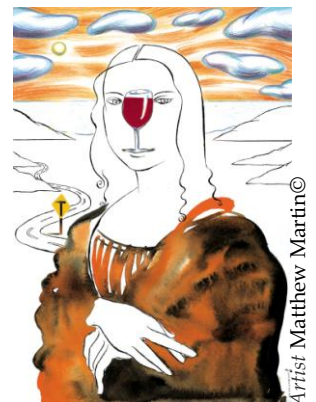
**Glucose +Fructose:**  
0.9 g/L

**Titrateable Acid:**  
7.1 g/L

**pH:**  
3.47

**Bottling Date:**  
18 October 2007

**Chief Winemaker:**  
Chester d'Arenberg Osborn



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