



2007 d'Arenberg The Coppermine Road Cabernet Sauvignon

McLaren Vale



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 Vintage

Due to drought conditions not seen for decades, 2007 was the earliest start to vintage in McLaren Vale. Overall winter rainfalls were a third of what is considered normal. The dry conditions and cold spring temperatures leading up to the growing season affected the vines fruiting and canopy development, with very short shoot length. This resulted in reduced bunch and berry size and ensured high tannins.

Just as vintage was to commence McLaren Vale experienced 50mm of rain, which caused some problems with fruit splitting but essentially saved the vintage. The rain provided enough ground moisture in the final stages for the fruit to ripen in a stress free state. This resulted in grapes having concentrated flavours at lower levels of beaume ripeness with excellent levels of acidity.

Yields were down approximately fifty percent for most of the premium dry grown vineyards that contribute to The Coppermine Road. This reduced yield is a contributing factor to the concentration of flavours and great tannin structure seen in 2007. Both factors that will aid in the longevity of this great Cabernet.

Cellaring Potential

With bottle age, the wine will become more harmonious and gain complex characters of chocolate, truffle, cigar box and earth. Varietal 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.

If cellared in the right condition this wine will drink well until at least 2027.

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 on selected parcels 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 ferments are aged on lees to keep the wine fresh while also reducing 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 Coppermine Road Cabernet Sauvignon does not undertake fining or filtration prior to bottling.

Tasting Note

The wine is deep and dark, almost to the point of being black. The nose is intense with varietal cassis and mint balanced with an earthy leafiness, slight eucalypt and a hint of dark chocolate. It's wonderfully enticing with enough complexity to draw you back to uncover the pretty floral violet tones.

The palate is linear and pointed with a lovely tannin structure that drives the wine to a long finish with a slight explosion of chalky mineral tannins that are utterly moorish. Although still youthful and tight, the palate delivers on the promise of the nose with lovely savoury characters of dried herb and tobacco leaf and a touch of pot pourri adding to the rich fruit.

The precise tannin structure and complex savoury characters of this wine are an absolute delight. There is a sense of discovery with each taste that drives you back and will make this wine an interesting prospect over the next 20 years.

Technical Information

Harvest Dates:

19 Feb to 14 March

Oak Maturation:

18 months in new and old French and American Oak

Alcohol by Volume: 14%

Titrateable Acid: 7.5

pH: 3.43

Additional Info:

Vegan friendly

Bottling Date

9 December 2008

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton



Artist Matthew Martin©