



# 2008 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

2008 is a tale of two vintages for red wines in McLaren Vale. Winter rain ensured the soil reached filled capacity and set the vines up perfectly with healthy balanced canopies.

A normal spring and an unseasonably cool January and February meant most vines remained stress free. Flavour ripeness was achieved at reasonably low sugar levels and high natural acidity for early picked parcels. A sustained heat wave in early March accelerated ripeness and picking. However, The Coppermine Road only receives the finest parcels, most of which were picked before the heatwave, therefore reflecting the best part of the 2008 vintage.

### 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 most 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.



### Cellaring Potential

With bottle age, the wine will become more harmonious and gain complex characters of chocolate, truffle, cigar box and earth. The considerable structure and depth will ensure that the fruit characters will develop over time revealing more complexity and providing immense interest. This wine is best stored in an environment free on direct sunlight and with consistent temperatures ranging between 10°C and 15°C.

### Tasting Note

The nose is dark and alluring with varietal cassis, edges of tobacco and a beautiful leafiness that flows into more delicate notes of violet. The nose is fiercely varietal with complexity that draws you back for another look.

The palate is focused with a sweet fruit core of blackcurrant and wild berries that are dense and concentrated. The darker edges on the nose deliver on the palate and give the wine a deeper dimension with notes of dark chocolate. There is a lovely graphite texture and flavour that runs through the palate before the powdery and chalky tannins kick in for a very long finish. The fruit tannins are wonderfully alive and give considerable structure to the wine.

There is a staggering intensity to the palate, yet the wine remains in balance with immense structure from the lively fruit tannins. This wine will age well for up to two decades, providing immense joy along the journey.

### Technical Information

**Harvest Dates:**

26 Feb to 20 March

**Oak Maturation:**

18 months in new and old French and American Oak

**Alcohol by Volume:** 14.5%**Titrateable Acid:** 6.6**pH:** 3.38**Additional Info:**

Vegan friendly

**Chief Winemaker:**

Chester d'Arenberg Osborn

**Senior Winemaker:**

Jack Walton



Artist: Matthew Martin©