



2002 THE COPPERMINE ROAD CABERNET SAUVIGNON

Region

McLaren Vale, South Australia

Variety

Cabernet Sauvignon

Maturation

21 months in new and one year old French and American oak barriques

Technical Analysis

14.5% alc/vol

Background

Since 1912 four generations of the Osborn family have tended their nineteenth century vineyards just north of the township of McLaren Vale, bordered by Seaview Road, Chalk Hill Road and Twenty-eight Road. But on their western side, the winery's best cabernet sauvignon runs parallel to the one road with four separately named parts, Field Street, Oliver Road at each end and Coppermine Road. Naturally confused, locals just refer to it as 'Brewery Hill Road'.



Tasting Notes

Upon release, d'Arenberg's The Coppermine Road has a deep, vibrant red-purple color. The nose shows intense blackcurrant fruit and subtle cedary cinnamon spice, barrel ferment and oak derived aromas, violet and mint scents, as well as liquorice and chocolate smells. These aromas combine with some blueberry, cassis and sweet rhubarb flavors on the palate, with long, intense, vibrant, gritty fruit tannins.

After time in the bottle, The Coppermine Road should gain more chocolate, truffle, cigar box and earth aromas and flavors. Nevertheless, it should maintain its freshness, persistent flavor, linear acidity and varietal tannin hold. Mushroom, black olive, stewed rhubarb and cooked beetroot may also play a part.

Varietal eucalyptus and bell pepper hints 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.

Additional Notes:

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