



2003 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

The 2003 season was characterized by a very low winter rainfall which signaled the vine to minimize potential crop load. The ripening period was warm producing a crop load of small berries and very pure, ripe fruit characters. Amongst the best batches selected for this wine, the skin to pulp ratios was exceptional and is evident by the level of concentration in this wine. This year in particular the selected vineyards planted to an extremely low yielding old Cabernet Sauvignon clone was down 40% in volume.

This wine typically has a very vibrant fruit appearance. The nose shows intense cedar and leather notes from oak maturation with a saturating aroma of ripe, earthy Cabernet fruit characters. Once the wine opens a little, edges of violets and other flowers, with earthy notes become more prevalent which is characteristic of the vintage.

A very complex full bodied wine dominated by red fruits, blueberry and cranberry fruits, spice and earth. Immense intensity but very controlled with ripe gritty tannins; the relationship between oak and fruit tannins in this wine is much more controlled than previous vintages. Vibrant acidity intermingled with the flowery fruit characters and the immense framework of oak on the finish gives the wine surprising elegance and balance for such a structured wine. This wine requires a vigorous decanting prior to serving and will continue to develop for many years; likely decades.

Additional Notes:

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