



2004 THE TWENTYEIGHT ROAD MOURVEDRE

Region

McLaren Vale
Langhorne Creek

Variety

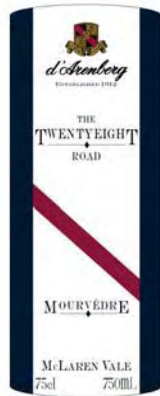
Mourvèdre

Maturation

9 months in new and older American
and French oak barriques

Technical Analysis

14.5 % alc/vol



Background

d'Arenberg's vineyards are bordered by Seaview Road to the North, Chalk Hill Road to the South, Coppermine Road to the East and Twentyeight Road to the West. Some locals claim Twentyeight Road is so named originally being 28 'chains' in length. Others claim it was because it runs to the original 128th linear map division of the district. Alongside this somewhat crooked dirt track is d'Arenberg's Mourvèdre Vineyard.

Tasting Notes

Deep bright crimson ruby in color with lifted, spicy clove, cranberry and ripening blackberry primary fruit smells, elements of mulberry, light blackcurrant, cinnamon and vanilla liquorice, as well as mint and flowers, especially violets are evident on the young palate. Its medium to full flavored fruit weight dominating softer, rounded vanilla mocha oak flavors, before a long fine acid and slightly sour cherry tannin like finish.

After some bottle age The Twentyeight Road Mourvèdre should soften in color to more cedary, brick red hues and the nose develop more tobacco, coffee and spicy black olive smells whilst retaining underlying cranberry and floral scents as well as hints of pine needle and tar which can also be found in the mouth. The palate should also develop and integrate with soft prune, cranberry, velvety earthy chocolate flavors and a vibrant fresh acid and fine grained tannin finish for quite some considerable time

Additional Notes:

For further information contact
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