



2005 d'ARENBERG THE TWENTYEIGHT ROAD MOURVEDRE

WINEMAKER:	Chester Osborn
REGION:	McLaren Vale, South Australia
VARIETALS:	Mourvedre
MATURATION:	12 months in new & older French & American barriques
ALCOHOL:	14.5% alc/vol

THE ART OF BEING DIFFERENT:

The name of this wine is derived from the crooked dirt road that runs the length of d'Arenberg's Mourvedre vineyard. Some claim Twentyeight Road is so named for being 28 'chains' in length. Others claim it was because it runs to the original 128th linear map division of the district.

WINEMAKING:

The 2005 vintage can be summarized as a vintage that ripened without interruptions and produced moderate yields. Low to moderate winter rain followed by good rains in November allowed for adequate moisture. The summer was cool and dry followed by an unusually dry, warm autumn. Each batch of fruit was gently crushed in Demoisy open-mouthed, rubber-toothed crushers then transferred to open fermenters. The must received no plunging or pumping over while fermentation occurred. After foot-treading and basket pressing, the elements were transferred to barrel to complete fermentation.

TASTING NOTES:

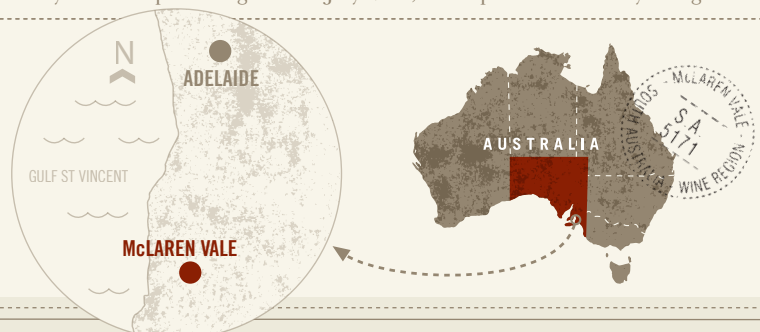
The 2005 Twentyeight Road's color is a deep, dark black with great intensity and depth. The perfumed nose expresses a mix of spiced red fruits with a dark, leathery jube and Satsuma plum character. The wine opens up to Amarillo cherry, lavender, licorice, dried herb, roasted root vegetables and crushed pepper. The palate is soft and rich with plum, vanillin oak and tingling acidity balanced by elegant, powdery tannins.

CRITICAL ACCLAIM:

93 pts - Robert Parker's The Wine Advocate, 91 pts - Stephen Tanzer's International Wine Cellar

ABOUT d'ARENBERG:

One of the undisputed kings of Australian Shiraz and Rhone varietals, d'Arenberg has managed to turn individuality into an art form by doing a whole lot of little things differently. The original vineyards were established by Joseph Osborn in 1912 in the McLaren Vale region of South Australia. A century on, the estate has grown to 345 acres, and the mantle now rests with fourth-generation winemaker Chester Osborn. By maintaining a focus on traditional winemaking and nurturing their old-vine material, the Osborn clan has successfully established themselves as one of the country's leading producers of concentrated, characterful wines. Ranked among Australia's Top 10 Shiraz producers by Wine & Spirits Magazine in July 2007, this reputation is clearly recognized worldwide.



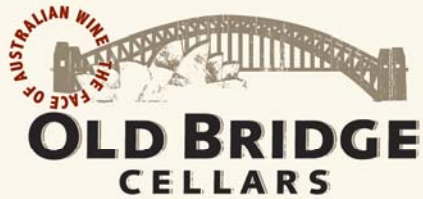
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Review Summary



93 pts “d’Arenberg’s “icon” wines lead off with the 2005 The Twenty-eight Road Mourvedre. It is deep crimson-colored with a very expressive, spicy perfume of damp earth, graphite, meat, smoke, blueberry and blackberry. On the palate it is fat, fleshy, and rustically styled with excellent layering of fruit, sweet tannins, and a long finish. Give it 3-5 years to blossom and drink it through 2020.”

Robert Parker’s The Wine Advocate
October 2007, Issue 173

91 pts

“Blood-red. Explosively perfumed scents of red and dark cherry accompanied by mocha, licorice, black cardamom and lavender. Sweet dark berry and kirsch flavors are firmed by solid tannins and brightened by floral pastille and white pepper notes. Clingy and impressively long, with a persistent bitter cherry note on the lightly tannic finish. A superb example of New World mourvedre.”

Stephen Tanzer’s International Wine Cellar
July/August 2007, Issue 133