



**2009 d'ARENBERG
THE TWENTYEIGHT ROAD
Review Summary**



90 pts “Made from 100% Mourvedre, the 2009 The Twenty-Eight Road Mourvedre has a deep garnet color and notes of dried mulberries, fruit cake, mocha and baking spices with an earthy undercurrent. The palate offers mouth-filling dried berry and plum flavors supported by crisp acid and a medium-firm level of chewy tannins, finishing long and spicy. Drink this one now through 2018.”

Lisa Perrotti-Brown
eRobertParker.com, Issue #199
February 2012

90 pts “Roasted meat and black fruit bouquet, with thyme and pepper on display; chewy, dark and dense as you would expect from this variety, and best enjoyed with slow braised anything.”

James Halliday
Australian Wine Companion
2012

90 pts “Inky ruby. Dark berries and cola on the nose, with complicating notes of mocha and anise. Spicy and precise on the palate, offering juicy blackberry and cherry compote flavors and a touch of bitter herbs. Supple tannins build with air and firm the long, faintly smoky finish.”

Josh Raynolds
Stephen Tanzer’s International Wine Cellar
July/August 2011

HOT 100 SOUTH AUSTRALIAN WINES “Asian spice with a floral nose, red and chewy dark fruit. Features persistent integrated tannins with a spacious mouth-feel & a complex finish.”

The Adelaide Review
October 2012



“With a deep ruby-red color and a strong aroma of blackcurrant and mulberries this wine promises full flavor from the moment it’s poured from the bottle. What it delivers is a surprisingly light but full-bodied wine with a smooth flavor and hints of dark berries. This is the kind of red you could easily drink all night and would even suit a hot summer evening. You won’t be disappointed.”

Cameron Best & Brett Smith
Geelong Advertiser
October 2012

