

## 2016 d'ARENBERG THE TWENTYEIGHT ROAD

### Review Summary



**93 pts/Best Buy/Year's Best McLaren Vale** “This grows at a 3.6-acre block of mourvedre planted in 1918 by Chester Osborn’s grandfather and great-grandfather. Chester continues to make it in the traditional way, fermenting it in open-top vats after foot treading and basket pressing, then finishing the fermentation in a mix of old oak vessels where the wine ages with its lees. While the cool jasmine scents, notes of spicy strawberries and tarry black fruit command attention, it’s the detail in the tannins that sets this wine apart. They give it the tension and expectation you might feel after a rock slide, when you know the next slide is about to come.”

**Joshua Greene, Wine & Spirits Magazine**  
February 2020

**91 pts** “d’Arenberg’s big reds can often be a bargain, especially compared with some of the Barossa blockbusters. This 100% Mourverdré (from the family’s over 100-year-old bush vines) is an excellent example of value. Simultaneously classic McLaren Vale and classic d’Arenberg, this wine bursts from the glass with cherries, cedar, mint chocolate, cola and heaps of earthy spice. The fleshy tangy fruit on the palate is gripped by powerful, dusty tannins.”

**Christina Pickard, Wine Enthusiast**  
December 2019

**91 pts** “It’s grown on a vineyard planted in 1918, which is quite remarkable. There beside Twenty Eight Road grow 3.6 acres of bush vine mourvedre. A sturdy, robust red. Meaty in a way though the fruit is purer than that words suggests. Roasted plums, saltbush, florals and vanilla cream, though everything here feels seamless and well integrated. It’s a hearty wine but also a polished one.”

**Campbell Mattinson, The Wine Front**  
2018

**89 pts** “Dense and burly, with concentrated flavors of blackberry and black licorice, showing a healthy dose of cigar box and roasted herb notes. Rustic, chewy tannins add charm on the finish.”

**MaryAnn Worobiec, Wine Spectator**  
December 31, 2019