



2004 THE COPPERMINE ROAD CABERNET SAUVIGNON

GARRY'S AND CHESTER'S WINEMAKING
PHILOSOPHY THE ART OF BEING
DIFFERENT



d'Arenberg winery has managed to turn individuality into an art form by doing a whole lot of little things differently. The names of their wines illustrate the point. We admit they are a bit odd, but because they have real significance, the stories behind the names are on the back labels.

VINEYARD

In 1912, Joseph Osborn purchased the well-established vineyard just north of the township of McLaren Vale. Joseph's son, Frank, built d'Arenberg's cellars in 1927. By 1957, Frank's son, d'Arry, had bottled the first of the famous diagonal red striped wines.

Enter the fourth generation, d'Arry's son, Chester, who took over the reigns in 1984. In 1990, Chester was crowned, "McLaren Vale Bushing King," for producing the best table wine in McLaren Vale and in December, 2005, *The Wine Advocate* declared him, "Wine Personality of the Year."

HANDCRAFTED WINES AND BASKET PRESSING

Four generations of learning have provided current Chief Winemaker, Chester Osborn with an intimate knowledge of his vineyards (now totaling over 345 acres) and a healthy respect for the differing fruit characters obtained from the individual vineyard sites.

Nineteenth century basket presses are extensively utilized to press the fruit, both white and red, providing a gentle extraction of juice. Much of the red fruit is fermented in 5 ton wax-lined, headed down, open fermenters. Both American and French oak barriques are used extensively.

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REGION

McLaren Vale, South Australia

Variety: Cabernet Sauvignon

Maturation: 21 months in new and older American and French oak

Technical Analysis: 14.5% alc/vol.

INFORMATION

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'.

The 2004 Coppermine Road, one of d'Arenberg's flagship icon reds, is a complex and full bodied wine dominated by red fruits, blueberry, cranberry, cedary cinnamon spice and earth. Vibrant aromas of cassis, blackcurrant, and plum harmonize with the well structured palate. With bottle age, this wine will gain more complex characters of chocolate, truffle, cigar box and earth but maintain its seamless rolling finish.





The Coppermine Road Cabernet Sauvignon 2004

Robert Parker's The Wine Advocate

October 2006

92 pts

The backward, opaque inky/purple-colored 2004 The Coppermine Road Cabernet Sauvignon offers up scents of blueberries, graphite, black currants, and background oak as well as licorice. Espresso and chocolate aromas also emerge as the wine sits in the glass. Deep, full-bodied, and chewy, this structured 2004 is best cellared for several years, and consumed over the following 12-15.

Stephen Tanzer's

International Wine Cellar

Jul/Aug 2006

92 pts

Saturated ruby. A lush, fruit-forward rendition of textbook cabernet aromas: cherry, plum, cigar box, tobacco, mint, anise and musky underbrush. Lush, supple and almost sweet in its red fruit expression, with rounded, suave tannins supporting the ripe redcurrant flavors. Really expands on the finish, picking up a darker note of blackcurrant and a hint of bitter chocolate. The balance of fruit and tannins is impressive.