

2016 d'ARENBERG

THE COPPERMINE ROAD



WINEMAKER: Chester Osborn
REGION: McLaren Vale, South Australia
VARIETALS: Cabernet Sauvignon
MATURATION: 18 months in French oak barriques
ANALYSIS: 14.5% alc/vol | TA: 7.1 g/L | pH: 3.51

BACKGROUND: Coppermine Road runs parallel to d'Arenberg's very best Cabernet vineyard. Planted to an almost extinct clone, this vineyard rarely yields greater than one ton to the acre.

WINEMAKING NOTES: Small batches of grapes are crushed gently and then transferred to five tonne headed down open fermenters. Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and transferred to a mixture of new and used French oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. There is no fining or filtration prior to bottling.

TASTING NOTES: Vibrant, aromatic and powerful. The nose is bursting with black berry, beetroot and alpine herbs. The palate is earthy and medium weight, with coarse tannin and spicy acidity. This wine is elegant, yet brutish, showing great balance and character. The tannins and acidity need time to soften. Sit back and be patient.

CRITICAL ACCLAIM: 92 pts JamesSuckling.com, 91 pts Robert Parker Wine Advocate, 90 pts Wine Spectator

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. Consistently ranked as one of the Top 100 Wineries in the world by Wine & Spirits Magazine, this reputation is clearly recognized globally.

