



## Regional Selection

### Clare Valley Cabernet Sauvignon 2015

**Region** - Clare Valley, South Australia

**Vineyard** - The fruit for this wine was sourced from the finest grapes across the sub regions of Clare Valley, Auburn, Armagh, Hill River and Leasingham. Each parcel of fruit was harvested during the cool night temperatures to retain aromatics and delicate flavours.

**Growing Conditions** - Adequate winter rains followed by a dry budburst meant an early vintage. Low crops and good canopies ensured rapid ripening and delicate flavours evolving. The vineyards maintained good shoot length, canopy coverage and bunch numbers. A great vintage for maintaining delicate fruit and nervy natural acidity.

**Winemaking** - Components of this wine were picked separately when they reached an optimum level of flavour. Each parcel was cold soaked for five days, warmed up and fermented in open-top fermenters. Daily pump overs were utilised to maximise extractions of colour, flavour and tannins from the skins. Parcels had contact with French and American oak for maturation. Rigorous tasting and blending ensured the final blend consisted of only the highest quality components.

**Winemakers Tasting Notes** - This wine is a deep red with a vibrant purple hue. It has bright aromas of rich blackcurrant, subtle spice, tomato leaf and a touch of cassis and violets. The tannins are fine and elegant giving the wine length and poise, balanced upon a fine acidity that lines and frames the wine in perfect symmetry. A lovely food wine which can be enjoyed upon release but will also reward with careful cellaring.

**Analysis** - pH 3.48 | Alc. 14.5% | TA 7.8g/l

#### Awards

Gold, 2016 Melbourne International Wine Competition

Silver, 2016 Royal Queensland Wine Show

Bronze, 2016 San Francisco International Wine Competition

