

## PLACE

Cabernet Sauvignon, Shed Block, Home Vineyard, Sand Road, McLaren Vale. Growers Richard and Malcolm Leask. The Shed Block (.77 hectares) was planted in 2006, own rootstock, SAVI 1 clone. It is hand spur pruned, two-wire vertical, single cordon. Geology sub region is McLaren Alluvium, Christies Beach Formation. The soil here is red-brown loam, overlain by silty clay, sand and gravel.

## VITICULTURE

In the 2017 winter we received rainfall that was slightly above average. Bud burst fell in the middle of September, later compared to the recent warm vintages. Warm spring weather conditions pushed grapevine development and helped make up time from budburst to flowering.

A very warm Summer resulted in above average daytime and night time temperatures. There was only 6mm of rain in January and 5mm in February. Several heatwave events were reported during summer 2017-18 particularly during January 2018. Then, as vintage commenced in late February and into early Autumn, growing conditions got milder and it actually was quite a relaxed and balanced vintage. While total tonnages were down for the season, compared to a wet and fertile 2017, we are very happy with the quality.

## SENSORY

**COLOUR:** Black with a dark ruby rim.

**AROMA:** Dark fruit, mocha, eucalyptus and liquorice.

**PALATE:** Black fruits flowing throughout, chewy nougat, blackcurrant, chocolate, dried herbs, lightly spiced oak. Firm structure and tannin, showing ageing potential. Excellent concentration with Cabernet length and fine tannin. There is brightness and lift, medium bodied, with drinking pleasure to the fore.

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2018

**CABERNET  
SAUVIGNON**  
McLAREN VALE, S.A.

100% Cabernet Sauvignon

## WINEMAKING

The Cabernet fruit was hand-picked and delivered to the winery March 5, gently de-stemmed and crushed to 2 tonne open top fermenters. Once fermentation had commenced the must was gently pumped over 4 times every 24 hours and kept between 22-26 degrees. Primary fermentation took place for 16 days. Once the wine was dry, it was pressed to tank where the free run juice and pressings were combined, then transferred to 3-4 year French 400 litre Puncheons. After 9 months the wine was racked off lees and returned to the same oak for a further 7 months of maturation, then racked to tank just prior to bottling. Following micro screen filtration, bottling took place on September 27, 2019. This wine is sealed under Stelvin screw cap.

## FOOD MATCH

Pork and fennel sausage, creamy parmesan polenta, fresh green beans.

## CELLARING

Drink up until 2028.

## WINE ANALYSIS

ALC 14.2% ~ pH 3.4 ~ TA 6.9 g/L

## VEGAN FRIENDLY WINE