

PLACE

Cabernet Sauvignon, Shed Block, Home Vineyard, Sand Road, McLaren Vale (90% of wine). The Shed Block was planted in 2006, own rootstock, SAVI 1 clone. Geology sub region is McLaren Alluvium, Christies Beach Formation. The soil here is red-brown loam, overlain by silty clay, sand and gravel. Cabernet Sauvignon, Dashwood Block, Hillenvale Vineyard, Cut Hill Road, McLaren Vale (10% of wine). The Dashwood Block is 390m above sea level very high for Cabernet, with views of Kuitpo Forest and Gulf St. Vincent, planted in 1998, LC10 clone. Geology is part of the Burra Group, circa 750million years old, Saddleworth Formation of siltsone and quartzite, a unique site. Both vineyards are certified sustainable by Sustainable Winegrowing Australia.

VITICULTURE

Might as well say it straight up, 2021 was a sublime vintage in McLaren Vale, surely one of the best in a long time. Nature delivers good and bad, handing out vintage conditions without fear or favour and we make the most of what is delivered. It is just to cherish a vintage such as this, a reward for our farming endeavours we feel. A wet start to Spring, the wettest since 2010, combined with warmer than average temperatures, improved conditions for vine growth and health, and pushed flow-ering through nicely. A mild start to Summer, with only a short heatwave in January, helped keep vines hydrated and berries full.

SENSORY

COLOUR: Deep dark red with purple tint.

AROMA: Redcurrants, cassis, eucalyptus, pine and liquorice.

PALATE: Black cherries, blackberry, chewy nougat, roasted coffee, red capsicum, lightly spiced oak. Excellent concentration with refreshing length and fine tannin, a cool and relaxed nature, but showing good ageing potential.

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2021

**CABERNET
SAUVIGNON**

McLAREN VALE, S.A.

100% Cabernet Sauvignon

Veraison was later than average, which contributed to a long ripening period. March and April were mild and dry, which slowed down harvest and allowed for full flavour development with excellent natural balance. It was a year for patience in picking and we had time and nice space in the winery.

WINEMAKING

The Cabernet fruit was machine-picked and delivered to the winery March 19 (Sand Road) and April 13 (Hillenvale), gently de-stemmed and crushed to a 4 tonne open top stainless fermenter. Once fermentation had commenced the must was gently pumped over 2 times every 24 hours. Primary fermentation took place for 14-16 days, a cool and relaxed ferment aiming for gentle extraction and silky texture.

Once the wines 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 6-7 months, the wines were racked off lees and we did the blend of the two vineyard parcels, then racked to tank for one month integration prior to bottling. Following micro screen filtration, bottling took place on December 16, 2021. Sealed under Stelvin screw cap. Vegan friendly and certified Carbon Neutral wine.

FOOD MATCH

Mushroom ragout, rosemary, thyme, serve with parmesan polenta. Wow, what a good cheese wine!

CELLARING

Drink up until 2030.

WINE ANALYSIS

Alcohol 14.5% ~ pH 3.5 ~ Total acidity 6.6g/L