



PONTING

2020 'Close of Play' Langhorne Creek Cabernet

Region

Langhorne Creek has a cool maritime climate, this is due to a wind known as the Lake Doctor coming off Lake Alexandrina travelling across the Antarctic and Southern Ocean to the Langhorne Creek vines. Soil throughout the region is predominantly deep, alluvial sandy loams, with patches of black, self-mulching clays.

Vintage

2020 was an interesting vintage in Langhorne Creek. Annual rainfall was below average, and two days over 38°C in Spring damaged flowering before a calm, cool summer followed. Ironically, the vintage produced fruit of excellent quality, with Cabernet Sauvignon leading the way.

Wine

Fruit for Close of Play was destemmed and crushed into 5-tonne open fermenters. The wine underwent maceration for 8-11 days and was then pressed straight into oak, a 30% new French and 5% American combination, to complete malolactic fermentation.

Close of Play is a wine of great character and style. Showing generous red berry fruits with touches of mint and clove. The palate has great depth, is soft, silky and wonderfully balanced. The perfect wine worth sharing with family and friends as a 'finale' at any get together.

Technical Details

Alc: 14.0%
pH: 3.42
TA: 6.56 g/L