



# RED BLEND 2020

LIMESTONE COAST, SOUTH AUSTRALIA

**VINTAGE CONDITIONS** Across South Australia, the 2019–2020 season got off to a good start with below-average (but sufficient) rainfall to provide decent moisture levels. The season was cool and windy, which impacted early vine growth, and resulted in smaller-than-average crops. Heat spikes around Christmas were isolated, and the lead-up to harvest was cool, allowing for ideal slow flavour development, and very little disease pressure. The small quantities of high-quality fruit produced rich wines with great depth and complexity.

**WINEMAKING** Fermentation takes place in stainless steel fermenters, with the wines being tasted every day to monitor extraction and flavour development. Initially, the parcels are kept separate—then, following vintage, the blend is created and matured on French oak for approx. 18 months. Fruit and spice from the Shiraz blends with the vibrancy and length of the Cab Sauv.

**VARIETAL COMPOSITION** 82% Shiraz, 17% Cabernet Sauvignon, 1% Malbec

**COLOUR** Bright crimson red

**AROMA** Red berries and fruit cake spice, with vanilla and toasty notes

**PALATE** Flavours of cherry, juicy mulberry, and plum, with generous fruit and spice

**WINE ANALYSIS** Alc/Vol: 14.5%, pH:3.58, Acidity: 6.1

**WINEMAKER** Leisha Munro & Stephen Tierney

**THE HIDDEN SEA** is a premium wine company making wines that matter for people who care. For every bottle of The Hidden Sea sold, we remove and recycle the equivalent of 10 plastic bottles from the ocean.