PERTARINGA

TIPSY HILL CABERNET SAUVIGNON 2019

McLaren Vale

Story: The Tipsy Hill Cabernet Sauvignon is from Bec Hardy's vineyard in the Blewitt Springs sub-region of McLaren Vale. The ancient soils and elevation of the Tipsy Hill vineyard offer the perfect conditions for growing high-quality Cabernet Sauvignon. The property also includes a stunning garden, featuring the rare Tipsy Hill Imperial Concubine rose, from which the name originates.



Vineyard: This 1.7Ha block of Cabernet Sauvignon was planted in 1999 and is located on an east facing slope protecting it against the harsh afternoon sun. This slightly elevated area of McLaren Vale is cooler than on the flats and the resultant wine has good acidity and intensity so will age very well.

Soils: This vineyard is on deep sandy soils that were once sand dunes, likely from Maslin Sands and Pirramimma Sandstone. The deep sand is over yellow clay, which allows vine roots to travel down deep looking for water. These soils are from the Holocene period (11,700 years old)

Harvest Date: 15 March

Winemaking: On arrival into winery the grapes were crushed and destemmed before inoculating with FX10 yeast. Fermentation in an open 5 tonne capacity stainless steel fermenter with 8 days time on skins. Wine was then pressed into French Oak Hogsheads, 30% new oak where it matured for 20 months before bottling.

Nose: The nose is complex and sophisticated with aromas of cassis, crushed violets, blackberries, and tobacco, with additional notes of dried herbs and menthol

Palate: The palate is elegant and balanced with black fruits, blueberries, coffee, and beautifully integrated French oak, followed by fine, powdery tannins and a long finish.

Cellaring: Drink now to 2034

Awards: 97 points - Wine Orbit, 2023 | 97 points - Winestate Magazine, 2022 | 95 points - Wine Showcase Magazine, 2023 | 95 points - Wine Pilot, 2022 | 93 points - Robert

VARIETY: Cabernet Sauvignon	BOTTLES PER CASE: 6
REGION: McLaren Vale	BOTTLE GLASS WEIGHT (g): 815g
CLOSURE TYPE: Cork	BOTTLE BARCODE: 9355811002080
ALC/VOL: 15%	CASE CONFIGURATION: 13 cartons / layer, 6 layers
pH : 3.55	CASES PER PALLET: 78 CASE WEIGHT (kg): 11
TITRATABLE ACID (g/L): 6.70	CASE DIMENSIONS (cm): 34 (I) x 28 (w) x 18.5 (h)
RESIDUAL SUGAR Glucose + Fructose (g/L): 0.5	CASE BARCODE: 29355811002084



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