

## 2014 MCLAREN FLAT CABERNET SAUVIGNON

### Grab

An ode to the Penfolds style - intensely structured McLaren Vale Cabernet Sauvignon.

### Spiel

Each vintage, when a barrel of outstanding quality reveals itself, we reward our Disciples with an offering. Exclusive to our followers, these rare tributes represent our ultimate expressions of 'kick arse booze'. Enjoy!

### Colour

Dark Plum

### Bouquet

Cassis and plum fruit flavours with hints of dusty wardrobe, potpourri and tobacco leaf

### Palate

An old school dry red palate of black fruits, cedar oak and chunky mouth-puckering tannins

### Food Pairing

Roast Peking Duck

### Cellaring

Drink up, but also a 15+ year proposition

### Vintage

'A game of two halves' was the story of vintage. Above average winter and spring rainfall led to good vine growth, but a windy spring and some unseasonal frost events resulted in a poor fruit set and potentially low yields. Heat events in January brought on vintage quickly, but the 'mother of all handbrakes' was applied in mid February with 100-150mm of rain. This and the following cool weather in March/April gave the reds the perfect hang time. It's a funny old game, and this vintage of two halves is still under analysis, but a cool season overall and low yields has produced some wines of real finesse that are already showing poise and distinction, reminiscent of 2010. He shoots! He scores!

### Vineyard

Melissa's vineyard is to the east of McLaren Flat in the east of McLaren Vale – 145m above sea level on clay over sandstone.

### Vinification

The fruit was crushed/destemmed and fermented at temperatures ranging from 20- 25°C for 10 days on skins. The ferment was managed by a variety of techniques, including 'aerative pump overs' and 'drain and returns' which assist in extracting colour, flavour and tannin from the grapes. At the end of fermentation, it was drained/pressed, and transferred to a new French oak hogshead to undergo MLF. Post MLF, sulphur

