



FIRST DROP

- W I N E S -

MOTHER'S RUIN

2022 MCLAREN VALE CABERNET SAUVIGNON

AN ODE TO THE 'LUNCHEON CLARET' - PASS THE DECANTER!

This well balanced expression of McLaren Vale Cabernet Sauvignon is an ode to the 'luncheon claret'. The fruit is from a vineyard with good breeding in the foothills of Blewitt Springs. This Cabernet has been made in a soft elegant, aromatic style. It has classic First Drop drinkability, so bottoms up!

COLOUR

Dark plum

BOUQUET

Delicate cassis and hi-toned blue fruits with hints of eucalypt and florals

PALATE

Black & blue fruits with a round mid palate, an elegant core of tannins and a textured finish

CELLARING

Drink up, but also an 10+ year proposition

VINTAGE

Above average winter rainfall initiated healthy bud burst and minimal irrigation was required as a result. Spring was also relatively cool & windy which lead to some prolific canopy growth in parts of vineyards but also uneven flowering, in Cabernet.

VINEYARDS

Blewitt Springs in the south east of McLaren Vale - 150m above sea level on red sandy clay loam.

VINIFICATION

The fruit is crushed/destemmed and fermented at temperatures ranging from 20- 22°C for 7 days on skins. The ferment is 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 is drained/pressed, and transferred to 10% new French oak barriques, and the balance to 3 and 4 year old French oak hogsheads to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 12 months.

