



{ wines }

2010 Cabernet Shiraz



{the fruit}

A classic Australian blend of 80% Cabernet sauvignon (Reynells Clone) & 20% Shiraz (1654). Of interest, the Shiraz portion came from the same batch as the McLaren Vale Scarce Earth batch of wine from 2010.

These vines were planted in 1998 and 2000 and have achieved balance through water-deficit irrigation and organic management. The resultant fruit is small/low yielding and intense in flavour. Harvest occurs over several passes from BME 13.8 – 14.5 to capture complex flavour profiles.

Our 17 acre vineyard is located in the Sellicks foothills sub-region of McLaren Vale. The ancient Kurrajong soils of the Willunga fault line (2 - 3 million years old) are a free draining, clay loam over limestone.

The vines are hand pruned and thinned each vintage. Our fruit is sustainably grown with minimal intervention and moderate yields (2.5T/acre in 2010). Summer sea breezes from Gulf of St. Vincent cool the fruit throughout veraison and create dry conditions perfect for canopy health.

{the winemaking}

The Cabernet Sauvignon (Reynells clone) & Shiraz (1654) were picked over several passes in early March 2010. The fruit was then hand-sorted and destemmed into open 1500 litre fermenters, with a high proportion of whole berry at ferment. The must was hand plunged four times per day. A controlled primary fermentation at 28°C was undertaken with two weeks post maceration to

increase complexity & structure. Basket pressing and 34 months maturation in seasoned French and American hogsheads followed.

The wine was left on lees in barrel for 12 months to allow a natural MLF. No fining or filtration is used. Bottled in January, 2013.

Bouquet Aromas of redcurrant, spicy plum, mocha and cedar.

Palate The Cabernet provides redcurrant flavours, length and firm tannins while the Shiraz offers a chocolate-rich mouth feel, plums and spice. Cellar 10+ years.

Analysis: 14.5 % alcohol, T/A 6.2 g/l, pH 3.45.

Awards: TBA

{vintage comments}

The summer of 2010 provided ideal ripening conditions in McLaren Vale giving excellent varietal depth and character in both these varieties, typical of this faultline vineyard in minerality, complexity and finesse. We used traditional techniques to capture and intensify the expression of the varietal flavour spectrum with seasoned, mainly French, oak hogsheads. Maturation on lees for 12 months with an overall 34 months of barrel aging has given a superb blend of Cabernet and Shiraz.

cradle of hills
McLaren Vale
ABN 71131228530

PO BOX 230 ALDINGA BEACH SA 08 8557 4023 / 0438 564 281
info@cradle-of-hills.com.au / www.cradle-of-hills.com.au