



2012 MARITIME Cabernet Shiraz

The name 'Maritime' reflects the coastal position of the best Cabernet sauvignon blocks in the world, whereby a maritime climate with gentle sea breezes over warm, dry summers enables the cabernet fruit to ripen with great flavours.

2012 vintage

2012 was an exceptional vintage for McLaren Vale. A light fruit set in spring and a warm dry summer with moderating sea breezes and cool nights, yielded a small crop at approximately 4.5 Tonnes/hectare. Our location, soils and these 16 year-old vines of Reynell's original clone, produced small intense berries and bunches (n.b. the bunch weight were approximately 60 - 75 grams) with good acid and ripe tannins.

vineyard

The **cradle ofhills** vineyard has a 3 Hectare block of 'A' Grade Cabernet Sauvignon with roots in ancient Kurrajong soils, overlooking Gulf St Vincent. The fruit is grown with a light canopy to provide full sunlight to ripen the dark thick skinned fruit. The Cabernet block produces very small bunches and small berries with intense blackcurrant flavours, good acid and grainy tannins. The Shiraz is sourced from our western block, which is free draining and produces low yields. This Shiraz provides mid-palate softness with plums, blackberries and pepper.

winemaking

I favour small batch artisan winemaking (i.e. open vats, hand plunging, post fermentation maceration & light basket pressing) to capture the vineyard's signature aromas and flavours in this blend. The wine is matured in seasoned, mainly French oak hogsheads and left on lees for 24 months to allow a natural MLF and additional texture for mouth-feel and complexity. An extended 30 months of barrel aging has produced a classic Australian blend of Cabernet (67%) and Shiraz (33%) expressing blackcurrant and blackberry, dark chocolate, ripe tannins and a touch of oak. No filtering or fining was used. 200 cases were produced.
Cellar 10+ years.

Analysis: Alcohol/Volume: 14.7% pH:3.7 TA: 6.4 g/l

RRP: \$29-38

Review: 95 Points James Halliday 2016 Wine Companion