

cradle of hills  
McLAREN VALE



## 2014 Maritime Cabernet Shiraz

### Winemaking Notes

'*Maritime*' reflects the coastal position of the best Cabernet sauvignon blocks in the world, whereby a maritime climate enables the cabernet fruit to ripen slowly due to the cooling of summer sea breezes to produce great flavours, length and structure. This classic Australian blend expresses blackcurrant and blackberry, dark chocolate, ripe tannins and a touch of cedar.

### 2014 vintage

Following good winter rainfalls at cradle of hills, the summer delivered gentle sea breezes and warm dry weather. The warm dry conditions through veraison produced optimal ripening with concentrated flavours, good acid and tannins. The shiraz was picked in early March and the Cabernet was picked in mid March both at around 14.5 Baume.

### the vineyard

The cradle of hills vineyard has a 3 HA block of ultra-premium Cabernet Sauvignon with roots in ancient Kurrajong soils, overlooking the Gulf St Vincent. The vineyard is managed sustainably using organic practices and reclaimed water for deficit irrigation. 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 (75 grams) and berries with intense currant 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 and complexity.

### the winemaking

We used small batch low intervention winemaking; 1.5 T open vats, hand plunging, post fermentation maceration & gentle basket pressing, to capture the varietal aromas and flavours. The wine is matured in new and seasoned French oak hogsheads and left on lees for 12 months to allow a natural MLF. 24 months of barrel aging ensued before the blending of (60%) Cabernet and (40%) Shiraz and bottling in October 2017.

**Analysis:** Alcohol: 13.9%    pH: 3.6    TA: 6.2 g/l