

RICHARD HAMILTON

M c L A R E N V A L E



# HUT BLOCK CABERNET SAUVIGNON

*Vintage 2015*

**COLOUR** Deep red with scarlet highlights

**BOUQUET** Cassis fruit with hints of mint make this wine a definitive Cabernet Sauvignon. Elements of vanilla, cinnamon and mocha from oak maturation have augmented the fruit and contribute complexity.

**PALATE** This full flavoured, rich Cabernet Sauvignon has blackberry fruit flavours within a medium-full bodied structure. It has a beautiful persistence, long tannins and a round acidity to finish.

**FOOD SUGGESTIONS** Venison, Beef Wellington, rich pasta

**CELLARING POTENTIAL** Appealing on release and has sufficient structure for 8-10 years of cellaring.

**WINEMAKERS NOTES** The fruit selected for this wine comes from four vineyard blocks to the south of the McLaren Vale township. Following fermentation on skins for 6-7 days, the wine was pressed and a proportion allowed to complete fermentation with new French Oak. 9% Cabernet Franc was included to add a mint note to the wine. Our philosophy is to augment, rather than dominate, the fruit with oak and to produce a wine with elegance and good palate length.

**BACKGROUND INFORMATION** Named after the picker's hut at the front of the property, our Hut Block vineyards are planted on sand and black clay loam soils over a substructure of clay. We think that the intensity of our Cabernet Sauvignon can be attributed to these soils, while the mild maritime climate of McLaren Vale, in which cool evening and night breezes from the gully winds moderate the day time temperatures, suits this variety. Our emphasis is on low yielding vines that are pruned and trained to allow dappled light to reach the fruit zone to slow ripening and enhance aroma and flavour.

**VINTAGE CONDITIONS** Following good rainfall in June and July, the growing season was much drier than average from August through to January, with above average spring temperatures. 37 mm of rain in early to mid January freshened the vine canopies and the subsequent cooler weather provided ideal ripening conditions. February was dry and warmer than average both at night and during the day, but free of prolonged heat wave conditions. The vintage was very condensed with all of the fruit being harvested before the end of February. Yields tended below average and provided great fruit concentration

## TECHNICAL DATA

Region:	McLaren Vale	PH:	3.66
Variety:	Cabernet Sauvignon	Acidity:	6.3 gms/litre
Alcohol:	14.5%	Residual Sugar:	0.4 gms/litre
Vine Age:	1980, 1985, 2001	Malolactic:	100%
Sugar at Picking:	13.6-14.3° Baumé	Yeast Type:	Saccharomyces cerevisiae