

RICHARD HAMILTON

M c L A R E N V A L E

# HUT BLOCK CABERNET SAUVIGNON

*Vintage 2016*

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 For the second consecutive year, the 2015-2016 growing season was much drier than average with our vineyards receiving only 40% of the average annual rainfall from August to March. Despite that, excellent fruit set provided a more fruitful crop compared with recent years. February's maximum temperature was about average, but all other months from October to March had warmer maximum and minimum temperatures, leading to earlier flowering, veraison and ripening. Our white varieties were picked in February to take advantage of lovely natural acidity. The red harvest was one of the earliest that we can remember and the small berry size of the grapes produced full, rich styles with deep red colours and ripe tannin structure. 2016 is again an outstanding year in McLaren Vale across all varieties.



## 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