



CLARENCE HILL

Originally founded in 1990, Clarence Hill today is known for making wines style and drinkability using our vineyards and our family of growers.

In a winemaker's journey through the annual vintage, special parcels of fruit are identified—this wine uses fruit from our vineyards in Langhorne Creek. Grapes are allowed to ripen fully before open fermentation with longer extraction, including use of cold soak maceration.

Whilst called Cabernet this wine is actually pays homage to the blended wines of Bordeaux and thus incorporates Cabernet sauvignon 76.5% Cabernet Franc 8.5%, Merlot 12.5% and Petite Verdot 2.5%. The wine is put to new and seasoned oaks and both are matured to fully integrate the wine and oak characters.

After blending this wine is bottled and allowed to mature in bottle until release. We decided to use DIAM cork for this wine to allow wine development with a traditional, yet risk free experience.

2012 RESERVE CABERNET

Tasting Note - October, 2014

- Colour:** Deep cherry red with purple and brick red hue.
- Nose:** Fresh and lifted with hints of spearmint, plum and red currant augmented with nutty, slightly cigar-box like oak and a leafy lift.
- Palate:** Full and rich with fine grained tannin and pert acidity and a crunchy cranberry nuance. Complex dry red but still distinctly Cabernet in flavour interesting characters from the minor varieties complete this blended red.
- Potential:** This vintage has produced well structured, fruity wines that have medium to long term cellaring potential. Sealed under DIAM cork. Ideally decant on opening and allow to breathe for a hour or two.
- Foods:** Cassoulet or confit duck
- Technical:** Alcohol: 14.5% , pH 3.59, TA 6.3
- Vintage:** The 2012 vintage was a classic vintage for Langhorne Creek with robust yet elegant characters.

Winemaking by Sam Watkins & Nick Haselgrove

