



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

Our grapes are sourced from our vineyards in the Adelaide wine region, with this wine using Langhorne Creek, Currency Creek and McLaren Vale. This wine blends Langhorne and Currency Creeks.

A mixture of vinification techniques, touched by tradition, are used to capture each vineyard's character. Harvested ripe with good acidity then vinified in pump over style fermenters then matured in a mixture of oak and tanks. Crafted to be fresh and lively this Cabernet sauvignon shows all the highlights of the grape and the places it is grown.

Clarence Hill Wines made are elegant and capture classic varietal notes – they are 'Naturally Blessed Vineyards'.

2014 CABERNET SAUVIGNON

Tasting Note - March 2017

- Colour:** Deep cherry red.
- Nose:** Youthful aromatic of tomato, cassis, mulberry and light leafiness.
- Palate:** Full to medium bodied in style with ripe fruits with a varietal lift and young tannin on the palate. A rich palate showcases fruit and a crisp acid finish.
- Potential:** Once this wine has settled down in bottle we would expect medium to long term cellaring.
- Foods:** Venison with a savoury chocolate and cranberry sauce.
- Technical:** Alcohol: 14.5% , pH 3.4, TA 6.57
- Vintage:** The 2014 vintage was exceptional in our vineyards with low yields and even ripening.

Winemaking by Nick Haselgrove

