



# CLARENCE HILL

Originally founded in 1990 and now part of Nick Haselgrove Wine's stable, 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 McLaren Flat. Grapes are allowed to ripen fully before open fermentation with longer extraction, including use of cold soak maceration.

From a 40 year old vineyard in McLaren Flat we allowed full maturity then harvested to open fermenters for a long cool fermentation prior to maturation in a mixture of oak barrels of which 25% are new.

After blending individually selected barrels this wine is bottled. We decided to use DIAM cork for this wine to allow wine development with a traditional, yet risk free experience.

## 2016 RESERVE

## CABERNET SAUVIGNON

### Tasting Note - May 2018

- Colour:** Deep cherry red with purple and brick red hue.
- Nose:** Fresh and lifted with hints of ripe plum and red currant augmented with nutty, slightly cigar-box like oak and a light herbal lift.
- Palate:** Full and rich with fine grained new oak tannin and balanced acidity with a crunchy cassis nuance. Complex dry red notes backed by richness but needing some time to come together.
- Potential:** This vintage has produced well structured, 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. Roast lamb and potato with carrot.
- Technical:** Alcohol: 14.0% , pH 3.63, TA 5.8  
Bottles produced: 1662
- Vintage:** The 2016 vintage was a classic vintage for McLaren Vale with robust yet elegant characters.

Winemaking by Nick Haselgrove

