



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

Our grapes are sourced from our vineyards in the Adelaide wine region, with this wine using mainly McLaren Vale, from older vines.

A mixture of vinification techniques, touched by tradition, are used to capture the 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'.

2018 CABERNET SAUVIGNON

Tasting Note - July, 2020

- Colour:** Deep cherry red.
- Nose:** Youthful aromatic of currant & cassis, mulberry and light leafiness.
- Palate:** Full bodied in style with ripe cassis fruits with a varietal lift and powdery tannin and lower oak notes. A rich palate showcases fruit and a crisp acid finish.
- Potential:** We would expect medium term cellaring.
- Foods:** Mature cheese plate with savoury biscuits.
- Technical:** Alcohol: 14.5% , pH 3.45, TA 6.2
- Vintage:** The 2018 vintage was warm allowing full flavour development

Winemaking by Nick Haselgrove

