



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.

2018 RESERVE

CABERNET SAUVIGNON

Tasting Note - August 2020

- Colour:** Deep cherry magneta with purple & red hue.
- Nose:** Red currant, blueberry and cassis augmented with slightly cigar-box like oak and a light forest floor lift.
- Palate:** Rich and fleshy palate with fine grained new oak tannin and balanced acidity with a crunchy cassis nuance. Complex dry red notes backed by richness and well balanced acidity.
- Potential:** This vintage has produced wines that have long term cellaring potential. Sealed under DIAM cork. Ideally decant on opening and allow to breathe for a hour or two.
- Foods:** Confit duck. Roast lamb and potato with carrot. Pot sticker dumplings for something different.
- Technical:** Alcohol: 14.5% , pH 3.43, TA 6.6
Bottles produced: 1552
- Vintage:** The 2018 vintage, which was warm and great for ripening, has made classic wines.

Winemaking by Nick Haselgrove

