



# 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—but with care to avoid over-ripe characters—before open fermentation with longer extraction, including use of cold soak maceration.

From a 41 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 15% are new.

After blending individually selected barrels this wine is blended and bottled. A small amount of Shiraz (~10%) rounded out the palate. We decided to use Stelvin LUX for this wine.

## 2019 RESERVE

## CABERNET SAUVIGNON

### Tasting Note - September, 2021

- Colour:** Deep cherry magenta with purple hue.
- Nose:** Red currant, blueberry, light herb and cassis augmented with cigar-box like aromatic.
- Palate:** Rich and fleshy palate with fine grained robust tannin and balanced acidity with a crunchy cassis & leafy nuance.
- Potential:** This vintage has produced wines that have long term cellaring potential. Ideally decant on opening and allow to breathe for a hour or two.
- Foods:** Confit duck. Pot sticker prawn dumplings for something different.
- Technical:** Alcohol: 14.6% , pH 3.39, TA 6.5  
Bottles produced: 3468
- Vintage:** The 2019 vintage was a hot, dry vintage but produced robust wines with lots of tannin structure.

Winemaking by Nick Haselgrove

Release Date: 1st November, 2021 @ RRP\$65

