



CLARENCE HILL

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'.

2020 CABERNET SAUVIGNON

Tasting Note - June 2024

- Colour:** Deep cherry with a brick red hue.
- Nose:** Youthful aromatic of currant & cassis, mulberry and light leafiness.
- Palate:** Medium to full bodied in style with ripe cassis fruits with a varietal lift and seasoned oak notes. A rich palate showcases fruit and a crisp acid finish.
- Potential:** We would expect short to medium term cellaring.
- Foods:** Mature cheese plate with savoury biscuits.
- Technical:** Alcohol: 14.4% , pH 3.37, TA 6.7
- Vintage:** The 2020 vintage was warm to hot very low yielding vintage allowing full flavour development

Winemaking by Nick Haselgrove

