



# 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 and Central McLaren Vale. Grapes are allowed to ripen fully—but with care to avoid over-ripe characters—before fermentation with longer extraction prior to maturation in a mixture of French oak barrels of which 14% are new.

After blending individually selected barrels this wine is blended and bottled. We decided to use Stelvin LUX for this wine.

## 2021 RESERVE CABERNET SAUVIGNON

### Tasting Note - July, 2024

- Colour:** Deep cherry magenta with purple hue.
- Nose:** Red currant, blueberry, light fragrant herb and cassis augmented with cedar & cigar-box oak aromatic.
- Palate:** Varietal, 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:** Pot sticker prawn dumplings or Beef Stroganoff
- Technical:** Alcohol: 14.5% , pH 3.43, TA 6.48  
Bottles produced: 2820
- Vintage:** The 2021 vintage was a benchmark vintage with moderate yields and long hang time.!

Winemaking by Nick Haselgrove

Release Date: 1st August 2024 @ RRP\$65

