

Originally founded in 1990 and now part of Nick Haselgrove Wine's stable, Clarence Hill today is known for making wines style from our family of growers.

Our grapes are sourced from our vineyards in the Adelaide wine region specifically McLaren Vale.

A mixture of vinification techniques, touched by tradition, are used to capture each vineyard's character.

The wine is matured separately in small seasoned barrels before blending. The aim is to produce a complex blend with fruit, structure and seasoned oak characters that produces a flavoursome wine with medium term cellar potential

Clarence Hill Wines made are elegant and capture classic varietal notes – they are 'Naturally Blessed Vineyards'.

2019 Cabernet Sauvignon McLaren Vale

RED LABEL

Tasting Note—March, 2022

Colour: Medium cherry red. Purple hue.

Nose: Riper spectrum mulberry and

cassis with a leafy nuance and

cedar oak notes.

Palate: Medium to full bodied and

complex blue & cassis fruits with tight, racy acidity and a long,

complex finish

Potential: Very low yielding fruit as added to

the structure and depth and will

improve in the cellar.

Foods: Antipasto with Jamon Iberico or a

gazpacho soup.

Technical: Alcohol: 14.4%, pH 3.37, 6.73 TA

Vintage: The 2019 vintage, which was low

yielding with warm weather

ripening, has made classic wines.

Winemaking by Nick Haselgrove

Released April, 2022



