

2018 CELLAR RESERVE CABERNET FRANC



HARE'S CHASE



Technical Notes:

Winemaker:	Jason Barrette
Varietal:	100% Cabernet Franc
Region:	Marananga Barossa Valley
Alcohol:	14.5% alc/vol
pH:	3.63
TA:	6.4 g/L
Residual Sugar:	0.73 g/L
Bottled:	01 November 2019

Vintage Conditions:

The 2018 growing season got off to the right start with winter rainfall 10% up on the average, however as the growing season progressed, rainfall was down throughout spring and summer. Dry soils, combined with warmer temperatures allowed for quick canopy growth and perfect flowering and fruit set. Higher than average temperatures in January and significantly higher February night time temperatures (5.8°C above average) brought the onset of harvest earlier than normal. The Indian summer through March and April ensured both full flavour and colour development.

Vineyard Selection:

The Cabernet Franc is sourced from a single vineyard located in the Barossa Valley.

Winemaking:

Grapes were destemmed and gently crushed into a five-tonne open fermenter where twice daily pump-overs provide soft tannin extraction. After the completion of fermentation, the wine was basket pressed to a combination of new (50%) and seasoned (50%) French oak hogsheads for 15 months. The wine is neither fined nor filtered.

Tasting Evaluation:

Colour: Dark purple verging on black, with vibrant crimson rim.

Aroma: Intense aromatics of choc mint, cherry cola, red currant, and freshly cut tobacco. Subtle wafts of cinnamon, cardamom and star anise add further complexity and interest.

Palate: Juicy flavours of black cherry, wild raspberry, and blueberry and plum and Christmas cake spices are enveloped with fine grain cedar tannins with crunchy red apple acidity.

Drink now with a Sunday roast of beef or lamb, or cellar over the next decade.