



SHOTTESBROOKE

Estate Series Cabernet Sauvignon 2012

McLaren Vale



BACKGROUND

First planted by founder, Nick Holmes, over 30 years ago, Shottesbrooke takes its name from an estate in Berkshire, England, where Nick's grandfather was vicar of the parish from 1905 to 1926. Today, Shottesbrooke is proudly an estate grown and managed boutique winery.

With premium fruit sourced from carefully selected sites around McLaren Vale and the Adelaide Hills, the Estate Series proudly displays the fusion of hands-on vineyard practices with the passion we have for making wines of character and depth, whilst remaining true to the hallmark Shottesbrooke style of elegance and finesse.

Vineyards

The 2012 vintage in the McLaren Vale region was characterised by low yielding crops of outstanding quality.

Ripening conditions throughout February & March saw cool nights combined with warm days and very little disease pressure - the ideal climate for optimum grape development. As a result, the fruit, and hence the wines, produced from this vintage are exceptionally full flavoured with excellent colour, and it is shaping up to possibly be one of the best vintages in recent history.

Winemaking

The Reynell clone Cabernet Sauvignon was picked at optimum ripeness, and, once in the winery, the DV10 yeast strain was specifically chosen during fermentation to naturally enhance the intensity of flavour. The resultant wine features appealing, dominant blueberry and blackberry characters. A portion was then stored in a variety of 1-3 year old French and American oak barrels prior to blending, bottling and release.

Tasting Notes

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| Colour | Deep red with purple hue |
| Nose | Fragrant notes of blackcurrant, cherry and subtle mint are supported by an understated cedary oak. |
| Palate | Medium to full bodied, the palate displays concentrated dark berry fruit flavours. An elegant balance of fruit and oak complements the silky texture and fine grain tannin perfectly. |
| Cellaring | Now until 2020 |
| Food Match | Chargrilled steak with slow roasted root vegetables |

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| Alcohol : 14.5% | pH : 3.59 | Residual Sugar : 3.3 g/l |
| Titrateable Acidity : 6.7 g/l | Free SO2 : 38 mg/l | Bottling Date : March 2014 |
| Volatile Acidity : 0.46 g/l | Total SO2 : 93 mg/l | |

Reviews, Awards & Accolades

"Carbon copy of the excellent 2010 cabernet release out of McLaren Vale's Shottesbrooke winery. Sweet fruit, grainy/siney tannin, varietal leaf-and-dust notes, smooth texture and dark chocolate notes. Attractive combination in the books of most red drinkers. Slight sweet-sour character detracts or elevates the wine marginally, depending on your preference. Tastes young and a bit raw right now but it'll sort itself out before long. Has a life ahead of it. Good example of McLaren Vale cabernet. Value." - 91 points, Campbell Mattinson, Wine Front - September 2014

"Nutty, viny, oaky aromas burst forth from the sampling glass in waves. Taste profile is medium rich, moderately tannic, astringent, fruity (dried berries), savory. Tight, but stately finish that's acidic and ripe. Excellent, highly recommended." - 90 pts, Ultimate Beverage Challenge, USA - June 2014

"This Cabernet hits all the right notes. Varietal characters highlighted by juicy dark plums and blackcurrants. There's even a dash of Ribena like fruit. Although super dark in the glass it's not too dense with a little fruit sweetness and grippy tannins to finish." - QWine Blog - July 2014

"An impressive wine that is elegant and refined, this is clearly Cabernet Sauvignon, but also recognisably McLaren Vale." - 17.8 points, Barry Weinmann, Fine Wine Club - July 2014

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