



SHOTTESBROOKE

# Single Vineyard 'House Block' Cabernet Sauvignon 2016

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.*

*From the defined borders of our oldest and finest vineyard blocks, the Single Vineyard Series showcases the translation from terroir into wines of unique style and flavour, whilst remaining true to the hallmark Shottesbrooke style of elegance and finesse.*

## Vineyards

2016 saw one of the earliest harvests on record. Low levels of rainfall experienced throughout winter and spring resulted in additional irrigation being required in December, and in conjunction with warm days, this created ideal ripening conditions. Although January did eventually see some substantial rainfall, overall disease pressure was low and this allowed the fruit to develop evenly, leading to an excellent combination of high quality fruit and above average yields.

Planted in 1985 to the famed Reynell Clone of Cabernet Sauvignon, this 2.7 acre vineyard, affectionately known as the "House Block", is situated in the foothills of the Mt Lofty Ranges and borders The Currant Shed restaurant in McLaren Flat.

The alluvial soils, interspersed with sand and gravel, produce moderate vigour and allow these vines to fully ripen their often very small crops with ease.

## Winemaking

Harvested at full flavour in March, we selected a neutral yeast in order to allow the varietal strength of this block to shine. Fermented for just over a week, the wine was then gently pressed, allowed to settle and complete malolactic fermentation before racking to French Oak Hogsheads for maturation. The choice of 2-4yr oak was made to allow the wine to show its individual vineyard character.

## Tasting Notes

<b>Colour</b>	Deep crimson red with brick hue
<b>Nose</b>	Rich berry fruit aromas of black cherries, blueberries and black currants, along with a hint of mint and pepper.
<b>Palate</b>	Layers of toasty oak and dark chocolate are complemented by pleasant hints of mint and blackcurrant. The wine is mouth filling with great length.
<b>Cellaring</b>	Now until 2024
<b>Food Match</b>	Slow cooked lamb shanks, buttered baby potatoes and steamed beans

<b>Alcohol</b> : 14.5%	<b>pH</b> : 3.49	<b>Residual Sugar</b> : 3.0g/l
<b>Titrateable Acidity</b> : 6.72 g/l	<b>Harvest Date</b> : 21st March 2016	<b>Bottling Date</b> : August 2018

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