



SHOTTESBROOKE

# Single Vineyard 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.*

*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

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 vigor and allow these vines to fully ripen their often very small crops with ease.

## Winemaking

Harvested at full flavour in mid-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 older French Oak Hogsheads for maturation. The choice to use older 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> : 3.45	<b>Residual Sugar</b> : 3.4 g/l
<b>Titrateable Acidity</b> : 6.16 g/l	<b>Free SO<sup>2</sup></b> : 41 ppm	<b>Harvest Date</b> : 19th March 2012
<b>Volatile Acidity</b> : 0.54 g/l	<b>Total SO<sup>2</sup></b> : 134 ppm	<b>Bottling Date</b> : October 2014

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