



SHOTTESBROOKE

Reserve Series 'Punch' Cabernet Sauvignon 2016

McLaren Vale

RESERVE
SERIES
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.

'Punch' is named after a hard working Clydesdale horse who worked the land now planted to our vineyards until the late 1940's. The 'Punch' Reserve Cabernet Sauvignon joins our 'Eliza' Shiraz and 'The Proprietor' as our benchmark wines, named in acknowledgement of the contribution of the early pioneers of viticulture in McLaren Vale.

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.

The Reynell clone Cabernet Sauvignon grapes harvested for this wine were planted in the late 1960's on soil of moderate fertility and, as such, consistently results in low yields of small berries that are of high quality and which show excellent intensity. We select only the very best of these individual parcels to produce 'Punch'.

Winemaking

The grapes were picked in late-March and fermented in static fermenters. After sugar dryness was reached, the grapes were gently pressed to barrel to complete fermentation in a variety of new and older French oak hogsheads for around 15 months. The 'Punch' Cabernet Sauvignon is only released in years of exceptional quality.

Tasting Notes

Colour	Rich purple hues mellow into a deep red
Nose	The nose exhibits small berry fruit aromas of black cherries, blueberries and black currants, along with a hint of mint and pepper.
Palate	Like the nose, the palate is intense, and shows similar characters of dark fruit with nuances of mint. Further exploration shows layers of pleasantly integrated oak, along with riper flavours of blackcurrant. The wine is mouth filling with great length.
Cellaring	Now, until 2040
Food Match	Slow-roasted lamb with skordalia and seared lemon

Alcohol : 14.5%	pH : 3.46	Residual Sugar : 5.3 g/l
Titrateable Acidity : 7.26 g/l	Harvest Date : 21st March 2016	Bottling Date : September 2018

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