



SHOTTESBROOKE

Reserve Series 'Punch' Cabernet Sauvignon 2018 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

The challenges of the 2018 vintage started early, with relentless warm weather throughout January exacerbated by very low rainfall. Strategic irrigation was necessary to allow the foliage to remain healthy and lush.

Overall, despite the dramatic start to the season, the wines produced from the 2018 vintage were exemplary.

The 2018 vintage will no doubt be remembered for its low yields of high quality fruit, and is one that produced a notable collection of intensely flavoured, elegant wines.

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 18 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 : 3.45	Residual Sugar : 4 g/l
Titrateable Acidity : 6.73 g/l	Harvest Date : 22st March 2018	Bottling Date : November 2019



TOP GOLD 96 pts
McLaren Vale Wine Show 2021

GRAND GOLD & TROPHY "Best of Show Australian Red"
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