

THE ENTHUSIAST



TASTING NOTES

2016

CHARISMATIC CLARE VALLEY

CABERNET BLEND

REGION

Auburn and Penwortham, Clare Valley

COLOUR

The colour is deep purple-red with a crimson rim.

NOSE

The dominant characters of the first three varieties come to the fore in the bouquet with a dusty, plummy, dried herbs and shaved wood (franc) opening then to a softer mulberry and cherry from the Malbec, with hints of beetroot and florals. The Petit Verdot adds a violet note on the bouquet. Supporting the fruit is a definite toasty oak presence.

PALATE

The palate is well balanced and even with moderate acidity as well as being quite fruity, soft and generous in the center due to the Merlot and Malbec while retaining the muscular framing from the two Cabernets. Toasty oak, cedar wood flavours and tannins add extra complexity.

VINTAGE CONDITIONS

Through the growing season for vintage 2016 rainfall was below average but the timing of the rain that did come in late January and early February provided a positive impact on vine health and the quality of the fruit. This proved very beneficial, with vintage 2016 being proclaimed as one of 'the' vintages.

THE WINEMAKER'S NOTES

I have chosen fruit from specific blocks in my beloved Clare Valley to craft this blend that displays the varieties and the region's full potential. This wine is a blend of the five main red varieties of the Bordeaux region in France—Cabernet Sauvignon (35%), Cabernet Franc (30%), Merlot (15%), Malbec (15%) and Petit Verdot (5%). The wine was matured for eighteen months in French oak—25% being new oak, the remainder being older.

CELLARING

The wine has been produced to be enjoyed now or after two to five years in the cellar.

TECHNICAL DETAILS

ALCOHOL: 14% alc/vol
TOTAL ACIDITY: 5.8mg/L
VOLATILE ACIDITY: 0.62mg/L

PH: 3.43
RESIDUAL SUGAR: 1.2gm/L

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