



THE ENTHUSIAST

TASTING NOTES

2017

CHARISMATIC CLARE VALLEY

CABERNET BLEND

REGION

Clare Valley

COLOUR

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

NOSE

The shared characters of the three main grape varieties; Cabernet Sauvignon, Cabernet Franc and Merlot dominate the bouquet; mint, cassis and dry dusty herbal notes. Swirling and rising, liquorice, tobacco and nutmeg are all also present as are the unmistakable florals of violet and lilac from the Petit Verdot accompanied by the savoury herb sage. Another swirl of the glass reveals the Malbec with blueberries and molasses and ever so subtly cedar oak.

PALATE

The pallet is a soft rich fruit explosion of plum and blackberry riding a bed of supple fine tannins. The finish is long and lingering of black and blue fruits and juicy acidity.

VINTAGE CONDITIONS

Through the growing season for vintage 2017 rainfall was the highest since 2000, the wetter than average spring delayed bud burst but fruit set was good. Ripening was delayed by a significant rain event just after Christmas which then progressed very slowly, the quality of the fruit however was very good with exceptional flavour development.

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 (42%), Cabernet Franc (26%), Merlot (20%), Malbec (10%) and Petit Verdot (2%). The cabernets were both given 6 months post fermentation maceration prior to pressing. The wine was matured then for thirty months with 25% French new oak.

CELLARING

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

TECHNICAL DETAILS

ALCOHOL: 14.5%