



THE ENTHUSIAST

TASTING NOTES

2018

DAEDAL

PENTAD

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. Liquorice, tobacco and nutmeg are all also present as are violet and lilac florals from the Petit Verdot. Another swirl of the glass reveals the Malbec with blueberries and molasses and ever so subtly cedar oak.

PALATE

The palate mirrors the nose, the finish is long and lingering of black and blue fruit and herbals.

VINTAGE CONDITIONS

The 2018 growing season was long and dry with no significant frost and below average rainfall. Ambient temperatures were above average, no extended heatwave conditions but short bursts of extreme heat in January and February. Yields held up to the heat well and overall quality was very good to excellent.

THE WINEMAKER'S NOTES

I have chosen fruit from specific blocks in my beloved Clare Valley to craft this five Bordeaux variety style blend—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% new French oak. Our Daedal Pentad creates harmony and interest, illustrating the softness of Clare Valley reds.

CELLARING

Enjoy this delicious wine now or cellar up to 10 years to develop in complexity and character.

TECHNICAL DETAILS

ALCOHOL: 14.5%