



2008 SMITH & HOOPER CABERNET SAUVIGNON MERLOT

Smith & Hooper craft premium wines within a philosophy naturally expressed by the unique terroir of the region. The ancient geologies and moderate climate have transformed the noble Bordeaux varieties of Merlot and Cabernet Sauvignon, Sauvignon Blanc and Semillon into wines of finesse and distinction, with seamless flavours, exceptional palate weight and length.

Wrattobully is one of Australia's most exciting viticultural discoveries of recent times. Blessed with the celebrated soil profile of Terra Rossa over limestone, the region is rapidly establishing a high class reputation for wines of depth and elegance.

VITICULTURE/WINEMAKING

In the Wrattobully region of South Australia's Limestone Coast, Merlot fruit ripens quiet early and is picked when the flavours are most evident. The Cabernet Sauvignon grapes from the same vineyards are harvested at a range of ripeness levels over two weeks in order to capture a diversity of flavours. The grapes are then fermented in static and rotary fermenters and spend between six to ten days on skins with some static fermenter parcels being given extended maceration. The individual wines are matured in both French and American oak hogsheads for 14 months before final barrel selection for blending.

VINTAGE CONDITIONS

After the frosts that devastated the 2007 vintage, the Smith & Hooper vineyards recovered brilliantly. Conditions throughout the growing season were warmer than average so shoot growth, flowering and fruit set occurred in ideal conditions. November rains freshened the vineyards and a cooler than average February enabled good canopy retention. Vintage was early and much of the fruit was harvested before the March heatwave and judicious vineyard management gave a high quality vintage outcome.

WINEMAKER'S COMMENTS

The bouquet in this wine shows bright red fruits such as cranberries and cherries along with subtle cedary oak nuances. The palate is lively and fresh supported by silky tannins and savoury briar characters carrying the wine to a long finish. This wine will live for at least 10 years in your cellar. Enjoy with Spring lamb loin chops.

VINTAGE 2008

REGION WRATTONBULLY

COMPOSITION TO BE CONFIRMED

WINEMAKER PETER GAMBETTA

HARVESTED MARCH 2008

ALC/VOL 14.0%

TOTAL ACID 6.5 G/L

PH 3.49