



2009 SMITH & HOOPER CABERNET SAUVIGNON MERLOT

[Wrattenbully, Limestone Coast]

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.

Wrattenbully 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 Wrattenbully region of South Australia's Limestone Coast, Merlot fruit ripens quite 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

The 2008 winter at Wrattenbully was dry and our vineyard managers worked diligently to ensure the vines received sufficient water for the shoot growth essential for growing quality grapes. A big rain in December took the pressure off, adding much needed moisture to the soil and freshening the vines. The 2009 red wines from Wrattenbully show good deep colour expression, ripe varietal characters and balanced mature tannins.

WINEMAKER'S COMMENTS

Deep magenta in colour, the bouquet has aromas of bright cassis fruit with hints of cedary oak spice. The palate is full, fresh and lively, showing bright dark fruits such as Satsuma plum and a hint of chocolate, with plush, lingering tannins. This wine will live for at least 10 years in your cellar. Enjoy with roasted rack of spring lamb.

VINTAGE 2009

REGION WRATTONBULLY

COMPOSITION 70% CABERNET,
30% MERLOT

WINEMAKER PETER GAMBETTA

HARVESTED MARCH & APRIL 2009

OAK TREATMENT MATURED FOR 14 MONTHS
IN 15% NEW FRENCH OAK BARRIQUES &
AMERICAN OAK HOGSHEADS, 8% IN ONE YEAR
OLD BARRELS, WITH THE BALANCE IN OLDER
HOGSHEAD AND BARRIQUES.

ALC/VOL 13.5%

TOTAL ACID 6.1 G/L

PH 3.53