



2010 SMITH & HOOPER CABERNET SAUVIGNON MERLOT

[Wrattonbully, 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 into wines of finesse and distinction, with seamless flavours, exceptional palate weight and length.

Wrattonbully 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

Wrattonbully is situated about 300 km southeast of Adelaide and about 30 km north of Coonawarra. The soils of the vineyard are well drained, being the classic Terra Rossa of red brown earth over limestone.

The Cabernet Sauvignon grapes are harvested at a range of ripeness levels over two weeks in order to capture a diversity of flavour. Merlot ripens earlier and is picked when the fruit flavours are most evident.

The grapes are fermented in static fermenters and the extraction of colour and tannin from the cap is achieved by pumping the juice over the cap four times a day, tapering off as the fermentation proceeds. The individual wines are matured in oak hogsheads, French being favoured, for 24 months before final selection and blending.

VINTAGE CONDITIONS

Rainfall was above average through winter and early spring so the growing season opened with water-filled soils. Good shoot growth was spurred along by warm days and regular showers. Fruit set was even and quick due to a warm spell during flowering, resulting in a moderate cropping level being set. Conditions from December to February were temperate with warm days and cool nights; the grapes ripened steadily and were harvested early at full ripeness. 2010 is considered an excellent Wrattonbully vintage.

WINEMAKER'S COMMENTS

Smith & Hooper Cabernet Merlot 2010 opens with savoury briar and cedar aromas and gains further complexity with notes of wet slate, spicy pimento and the piquancy of smoked paprika. Bright fleshy sour cherry and spice box fruit flavours fill the mouth. Fine grained tannin building from the mid palate carries the wine through to a generous and lingering finish. Drink now and for at least another ten years. The high fruit notes and fine tannins of this wine pair well with tomato based pasta dishes.

VINTAGE 2010

REGION WRATTONBULLY

COMPOSITION 58% CABERNET, 42% MERLOT

WINEMAKER PETER GAMBETTA

HARVESTED MARCH & APRIL 2010

OAK TREATMENT MATURED FOR 24 MONTHS IN 10% NEW FRENCH OAK BARRIQUES, 26% IN ONE YEAR OLD BARRELS (20% FRENCH, 6% AMERICAN), BALANCE IN OLDER FRENCH & AMERICAN HOGSHEADS AND BARRIQUES.

ALC/VOL 13.5%

TOTAL ACID 6.4 g/L

PH 3.45

VEGAN & VEGETARIAN FRIENDLY

