



## 2012 SMITH & HOOPER CABERNET SAUVIGNON MERLOT

*Smith & Hooper crafts premium wines within a philosophy naturally expressed by the unique terroir of the Wrattobully region. Ancient geology and a moderate climate work together to create 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

The Cabernet Sauvignon grapes are harvested at a range of ripeness levels during a two week period 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 17 months before final selection and blending.

### VINTAGE CONDITIONS

The Wrattobully vintage of 2012 was one of the best. Winter rains gave a full soil moisture profile and were followed by warm conditions during budburst. Temperatures were slightly higher than average during the growing season and a healthy canopy was established. Warmer summer conditions encouraged an even veraison, though a cooler February slowed down sugar accumulation giving a longer hang time. At harvest, red grape varieties were deeply coloured with bright flavours and mature tannins.

### WINEMAKER'S COMMENTS

Showcasing crimson hues, the wine opens with a full bouquet expressing notes of plums and leafiness, allspice and a nuance of camphor. A well rounded palate with an excellent red berry fruit attack supported by balanced grape and oak tannins to a lengthy slate textured finish.

This wine is very approachable now and will continue to gain complexity for five to six years. This wine would be an excellent accompaniment to tomato based dishes.

**VINTAGE** 2012

**REGION** WRATTONBULLY

**WINEMAKER** PETER GAMBETTA

**HARVESTED** MARCH & APRIL 2012

**ALC/VOL** 13.7%

**TOTAL ACID** 6.7 G/L

**PH** 3.52

Vegan and vegetarian friendly.

