



2013 SMITH & HOOPER CABERNET SAUVIGNON MERLOT

Smith & Hooper crafts premium wines within a philosophy naturally expressed by the unique terroir of the Wratttonbully region. Ancient geology and a moderate climate work together to create wines of finesse and distinction, with seamless flavours, exceptional palate weight and length.

Wratttonbully 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 were harvested at a range of ripeness levels 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 is achieved by pumping over the juice four times a day, lessening as the fermentation proceeds. The individual wines are matured in French and American oak barriques for 19 months, before final selection and blending.

VINTAGE CONDITIONS

The winter growing conditions were quite mild with near average rainfall. Budburst was early with vine growth getting off to a good start. During spring and summer, warm and dry conditions resulted in bringing the harvest forward with red grapes in the region being picked by the end of March. In summary, a very high quality vintage with wines of strong colour, generous flavours and ripe tannin.

WINEMAKER'S COMMENTS

Deep ruby red in colour, with a full bouquet expressing bright cherry fruit and a touch of rosehip and clove potpourri. The palate is well rounded, opening with typical fresh fruit Merlot fleshiness, and balanced by the leafiness and structure of ripe Cabernet Sauvignon. A very approachable wine that will continue to gain complexity for at least 8 years.

This wine is an excellent accompaniment to pasta or tomato based dishes.

VINTAGE 2013

REGION WRATTONBULLY

WINEMAKER PETER GAMBETTA

HARVESTED 7-25 MARCH

ALC/VOL 14.0%

TOTAL ACID 6.2 G/L

PH 3.49

Vegan and vegetarian friendly.

