



# 2014 SMITH & HOOPER CABERNET SAUVIGNON MERLOT

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

*Wrattontully 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

We generally harvest Merlot first as this variety ripens earlier than Cabernet, however, both varieties are harvested during a range of ripeness levels that captures a diversity of flavours. Fermentation occurs in static fermenters with the extraction of colour and tannin being achieved through a range of techniques. The Cabernet Sauvignon and Merlot wines are matured separately in oak barriques and hogsheads for 19 months before final selection and blending.

## VINTAGE CONDITIONS

Late spring frosts in Wrattontully reduced the amount of fruit which set, giving a natural balance to the vines. The Merlot bunches had ample leaf cover and protection from the heat experienced in January and February, allowing an even ripening with full development of flavour and plush tannin.

## WINEMAKER'S COMMENTS

Deep red in colour with a crimson hue. Lovely aromas of satsuma plum and cassia. The aromatics are lively and bold with the oak providing an inviting warmth. A bold and robust palate with savoury fruits combine seamlessly with the tannins. This structured wine also shows generosity, it is both serious and inviting. This is a wine to be enjoyed now but will develop beautifully until 2021.

This wine is an excellent accompaniment to a rich tomato based tortellini and aged parmesan.

**VINTAGE** 2014  
**REGION** WRATTONBULLY  
**WINEMAKER** NATALIE CLEGHORN  
**HARVESTED** APRIL  
**ALC/VOL** 14.0%  
**TOTAL ACID** 6.3 G/L  
**PH** 3.45

Vegan and vegetarian friendly.

