



2015 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 French oak barriques and hogsheads for 22 months before final selection and blending.

VINTAGE CONDITIONS

Mid-winter rains filled the soils and replenished the aquifer. A warm and dry spring followed, which advanced flowering by two weeks earlier than average. Yields were only moderate due to lower bunch numbers, while dry conditions throughout December and January kept berry size small. This combination of lower bunch numbers and small berry size resulted in the fruit being harvested in late March and early April having excellent concentration of colour, flavour and tannin.

WINEMAKER'S COMMENTS

Medium red in colour with a crimson hue. This is a perfumed, rich and decadent red wine, with aromas of chocolate, dark black fruits and spices. This classic blend incorporates and marries the best of both varieties. The wine is generous and spicy with flavours of chocolate, cassis and cedar, combining with a savoury finish. The tannins are sublime; this is a delicious, bold wine with great length. Drinking well now, and will be lovely cellared to 2022.

This wine is an excellent accompaniment to a rich tomato based beef tortellini with aged parmesan or ratatouille with baked polenta.

www.smithandhooper.com

VINTAGE 2015
REGION WRATTONBULLY
WINEMAKER NATALIE CLEGHORN
HARVESTED FEBRUARY & MARCH
ALC/VOL 15.0%
TOTAL ACID 6.4 G/L
PH 3.52
VEGAN FRIENDLY

