



2017 SMITH & HOOPER CABERNET SAUVIGNON MERLOT

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

Wrattenbully 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

Both Cabernet Sauvignon and Merlot are harvested at various ripeness levels that captures a diversity of individual flavours. As the fermentation commences, the temperature is allowed to peak early at 30°C, then given more control at around 22°C. This ensures good extraction of colour and tannin. The grapes stay on skins for around seven days. The 2017 wine was matured for 13 months in French oak barriques (21% of them new).

VINTAGE CONDITIONS

The growing season leading into the 2017 vintage was one of the wettest on record. This set the vines up very well with high soil moisture. The wet conditions were capped off by a cooler than average spring and early summer which resulted in a slow and steady growing season and lovely flavours and natural acidity.

WINEMAKER'S COMMENTS

Dark crimson in colour with red tinges. The wine opens with classic Wrattenbully aromas of dried herbs, wet foliage and mint. Fresh lively aromatics feature sweet notes under the savoury, tied together by the perfume of the French oak. Generous and spicy flavours of chocolate, cassis and cedar complete the palate. Drinking well now and will cellar for 8+ years.

Try with a rich tomato based tortellini and aged parmesan or Ratatouille and quinoa as a vegan alternative.

VINTAGE 2017
REGION WRATTENBULLY
WINEMAKER NATALIE CLEGHORN
HARVESTED MARCH & APRIL
ALC/VOL 13.5%
TOTAL ACID 6.0 G/L
PH 3.61

