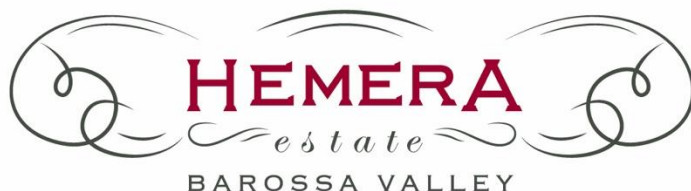


TASTING NOTES



2017 "RIGHT BANK"

MERLOT / CABERNET SAUVIGNON / CABERNET FRANC

Vintage Conditions

2017 vintage was set by a near-perfect growing season with a long-awaited wet winter and rainfall well above the long-term average. One of the wettest spring seasons on record minimised the risk of frost damage. Cooler than average spring and summer temperatures ensured a long, slow growing season and allowed intense flavour development and retention of natural grape acidity. Harvest was two weeks later than normal as a result of late January and early February rainfall.

Vineyard Selection

The *Right Bank* is a wine developed to showcase the art of blending across grape varieties and wine growing regions. The Merlot and Cabernet Franc were sourced from the Hemera Estate vineyard in the Barossa Valley with the Cabernet Sauvignon sourced from the *Katnook* Vineyard located in the Coonawarra wine region.

Winemaking

Each grape variety was picked at optimal ripeness to showcase characters endemic to that variety. The fruit was destemmed and crushed into 5-tonne open-topped fermenters where twice-daily pump-overs were conducted to ensure extraction of colour, flavour and tannins from the grape skins. At the conclusion of fermentation, the wine was pressed to a combination of new (20%) and seasoned French oak hogshead barrels for 15 months. Each barrel was tasted, and careful selection took place before the final wine was blended. The wine is neither fined, nor filtered.

Tasting Evaluation

Colour: Garnet, dark core with a pale rim.

Aroma: Lifted aromatics of violets, bay leaf, dark chocolate, coupled with red plums, blueberry and liquorice notes.

Palate: Rich, layered palate structure with raspberry, blackberry and plum flavours, latticed with graphite and baking spices, mid palate fruit density, dusty cedar tannins and fine acid balance.

Technical Notes

Varietal composition : 49% Merlot, 40% Cabernet Sauvignon, 11% Cabernet Franc

Region (GI) : 60% Barossa Valley, 40% Coonawarra

Winemaker : Jason Barrette

Alcohol : 14.3% alc/vol

pH : 3.56

TA : 5.9g/L

Residual Sugar : 0.13g/L

Bottled : 31 August 2018

93 points *Halliday 2020*



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