

# MOTHER'S RUIN

2009 McLaren Vale Cabernet Sauvignon

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## Grab

An ode to the 'luncheon claret' – pass the decanter!

## Spiel

This well balanced expression of McLaren Vale Cabernet Sauvignon is an ode to the 'luncheon claret', but it's not as green and austere as the favourite lunchtime libation at the gentleman's club. The fruit is from a vineyard with good breeding in the Willunga foothills and the resulting wine has been made in a fruit driven style this vintage. It has classic First Drop drinkability, so bottoms up!

## Colour

Dark plum

## Bouquet

Cassis and plum fruit flavours with hints of nettle, tobacco leaf and tea

## Palate

Black fruits with a round mid palate, an elegant core of tannins and a textured finish

## Grub Match

Marrow on toast, roasted quail or partridge

## Cellaring

Drink up, but also an 8-10 year proposition

## Vintage

Spring and early summer temperatures were significantly below average, with December being one of the coolest on record. And despite twelve days of extreme heat in February, temperatures quickly returned to the below average patterns. The 09 vintage commenced in early February, and due to the mild weather and Indian Summer that followed, all vineyards were harvested at optimum maturity. Again, like 08, 09 was arguably a cooler vintage, in fact even cooler. As a result our wines are showing great flavour, balance and structure reminiscent of 99, and are well set hopefully for similar longevity. Time to make some room in the cellar. Giddy-up!

## Vineyard

Joch's vineyard is in the Willunga foothills in the south of the McLaren Vale - 130m above sea level on deep alluvial stony clay loam.

## Vinification

The fruit is crushed/destemmed and fermented at temperatures ranging from 20-25°C for 8 days on skins. The ferment is managed by a variety of techniques, including 'aerative pump overs' and 'drain and returns' which assist in extracting colour, flavour and tannin from the grapes. At the end of fermentation, it is drained/pressed, and transferred to 3 and 4 year old French and American oak hogsheads to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 17 months. This wine was bottled in September 2010.

