

MOTHER'S RUIN

2010 McLaren Vale Cabernet Sauvignon



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

We received some of the best winter rains for five years that refilled soil profiles and replenished empty irrigation dams. Hooray! But an unseasonal seven day burst of hot weather in early November during flowering, reduced fruit-set and led to variable yields. Boo! Weather conditions through the ripening months of February and March were ideal with warm sunny days and relatively cool nights. Hooray! Although rain events in April kept us on our toes. Boo! So the 10 vintage 'wasn't all beer and skittles'. The variable ripening made it tough to decide when to pick, but experience and sorcery got us through, resulting in some solid booze in the winery. Hooray!

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 15 months. This wine was bottled in August 2011.

