

JR GANTOS

2016 McLaren Vale Cabernet Sauvignon

Grab

Classic chocolaty McLaren Vale Cabernet Sauvignon – luscious, seductive, luxuriant!

Spiel

This wine displays all the hallmarks of classic McLaren Vale Cabernet Sauvignon – blackcurrant, chocolate with a hint of herbaceousness delivered on a rich palate of dense, firm tannins. But JR Gantos loves his port, and couldn't help adding a splash (5%) of Touriga Nacional, which gives a varietal floral lift. St Estephe on steroids meets the Douro!

Colour

Deep crimson

Bouquet

Lifted cassis and florals with a hint of leafiness

Palate

Rich, vibrant blackcurrant and chocolate flavours with a hint of eucalypt are balanced with a core of dense, firm tannins

Grub Match

Acorn fed black pig, cook's beef stew

Cellaring

Drink up, but also a 10-15 year proposition.

Vintage

A condensed vintage with full fat flavour! Déjà vu?! A warmer than usual spring and early summer led to quick healthy growth and a good fruit set. Together with a dry season, this led to an early start to vintage despite mild conditions and welcome rainfall in January. As a result, although harvest progressed quickly, phenology kept pace with sugar levels, leading to full flavoured wines with good acidity and ripe tannins. The hallmark of the vintage is its consistency across the board (reminiscent of 2012). A fantastic follow up to 2015. Same same but different!

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 10 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 a combination of new (40%) and 3 and 4 year old French oak barriques to undergo MLF. Post MLF, sulphur dioxide is added, and the wine matures sur lie for 22 months. This wine was bottled unfiltered in January 2018.

