

# MOTHER'S RUIN

2012 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 eucalypt and florals

## 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 a 8-10 year proposition

## Vintage

A tale of hope and glory. Good rains throughout much of 2011 setup vineyards with good soil and vine health going into the growing season. Warmer and drier conditions through October and November followed, which led to strong and healthy shoot growth, and by December, below average crops were evident due to less and smaller bunches. We were full of hope. January and February were characteristically dry, but continued the trend of below-average temperatures. There was a rain event in early March, however it didn't cause any disease issues, and actually refreshed many vineyards and allowed them to ripen steadily. Not surprisingly the cool ripening conditions delivered fruit with intense aromas and flavours, and allowed every site to show its full potential and individuality in the resulting wines. 2012 was a privileged vintage. After the mother of all harvests the previous year, we were rewarded with outstanding quality across all varieties, whilst working with old friends (TSW and JP) in our new 'Home of the Brave' winery.

It will sit among the greatest vintages, perhaps the most glorious! Truly blessed and thankful.

## 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 15% new French oak hogsheads, and the balance to 3 and 4 year old French 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 June 2013.

