

# MOTHER'S RUIN

2013 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 2 vineyards with good breeding in the 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 10-15 year proposition

## Vintage

Following a 'champagne' vintage like 2012, it was always going to be a hangover year. Low winter and spring rainfall led to variable vine growth. Soil moisture monitoring and irrigation proved to be vital in one of the driest seasons on record. The dry conditions led to a poor fruit set, and a heat spell in early February brought on vintage quickly. There was no time for hangovers now, as the excitement of harvest kicked in. With most of the action over by the end of March, it was clear to see that the dry season and low yields had produced some exuberant wines reminiscent of 2008. 2013 was a fun and frantic vintage producing equally exciting wines!

## 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.

Melissa's vineyard is to the east of McLaren Flat in the east of McLaren Vale – 145m above sea level on clay over sandstone.

## 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 10% 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 May 2014.

