

# MOTHER'S RUIN

2014 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 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, tea, tobacco leaf, eucalypt and florals

## Palate

Black and red 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

'A game of two halves' was the story of vintage. Above average winter and spring rainfall led to good vine growth, but a windy spring and some unseasonal frost events resulted in a poor fruit set and potentially low yields. Heat events in January brought on vintage quickly, but the 'mother of all handbrakes' was applied in mid February with 100-150mm of rain. This and the following cool weather in March/April gave the reds the perfect hang time. It's a funny old game, and this vintage of two halves is still under analysis, but a cool season overall and low yields has produced some wines of real finesse that are already showing poise and distinction, reminiscent of 2010.

He shoots! He scores!

## 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 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 June 2015.

