

MOTHER'S RUIN

2015 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 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

A condensed vintage with full fat flavour! A warmer than usual spring led to an early, yet even flowering and fruit set. Together with a dry season, this led to an early start to vintage despite mild conditions and welcome rainfall in January. With harvest progressing quickly, it was clear that yields were variable, but the wines showed full flavours. Low yielding BV Shiraz was rich, 'modern classical' and MV Cab was varietal and structured (reminiscent of 2005). Yields were up in Garnacha, Monastrell, EV Shiraz and Adelaide Hills, and thus looked less primary, more savoury, with good acid (reminiscent of 2002). So the upshot is we've almost got two vintages in one, with some diverse, full flavoured wines. Lap it up!

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 18 months. This wine was bottled in October 2016.

