

HUT ELEVEN

CABERNET SAUVIGNON

COLOUR

Full deep red with scarlet vibrancy

BOUQUET

Ripe blackberry fruits overlaid with hints of nutmeg, cinnamon and cedar through maturation in French oak, make this an unmistakable, classy Cabernet.

PALATE

Richly flavoured with ripe cassis, this medium to full bodied Cabernet has a rich round mid palate and great flavour persistence. Fine grained tannins provide texture and set the scene for longevity.

FOOD SUGGESTIONS

The style and elegance of this Cabernet will complement the prime Wagyu beef, rich pastas and vegetable dishes or slow cooked duck.

CELLARING POTENTIAL

The wine will have immediate appeal yet reward a decade or more of cellaring will enhance complexity.

McLaren Vale

SINGLE VINEYARD

2019

OAK TREATMENT

18 months in oak - 21% new French oak, balance in 1-4 year old French and American oak hogsheads.

WINEMAKERS NOTES

Our finest parcels of old vine Cabernet Sauvignon, the Hut Eleven is an individual 5 acre vineyard planted on sandy soils in the Hut Block. Low yielding vines are pruned and trained allowing dappled light to slowly ripen the fruit, enhancing the aroma and flavour. A rich, full palate of plush fruits with rounded tannins giving length, persistence and longevity.

BACKGROUND INFORMATION

Richard Hamilton is the fifth generation of his family to be involved in wine production in Australia. Richard Hamilton 1st planted some of the earliest vines in South Australia in 1837. His great, great grandson, Dr Richard Hamilton, has continued the family wine tradition on his own estate vineyards since 1971.

Richard Hamilton

TECHNICAL DATA

REGION: McLaren Vale

VARIETY: Cabernet Sauvignon

ALCOHOL: 14.5%

VINE AGE: 17-51 years

SUGAR AT PICKING: 14.7-14.8° Baumé

PH: 3.55

ACIDITY: 5.71 gms/litre

RESIDUAL SUGAR: 0.36 gms/litre

MALOLACTIC: 100%

YEAST: *Saccharomyces cerevisiae*

