

### FAITHFUL TO TASTE, NOT CONVENTION SINCE 1979.

### 2014 H&V BAROSSA VALLEY CABERNET SAUVIGNON

Our Hill & Valley wines showcase the great diversity of the regions surrounding the winery. From the cooler Adelaide Hills to the elevated Eden Valley vineyards to those situated on the Barossa Valley floor, these ancient soils provide the base for great wines that speak of their origins.

The H&V Cabernet from Barossa Valley is world-class, displaying all the rich cassis and green leaf elements so admired of the variety, but with a distinctive Barossa character that makes it fulfilling and satisfying.

The fruit was sourced from the elevated northerly reaches of the Barossa Valley with a drier and cooler climate than the valley floor, producing wines with much lower yields and creating powerful rich Cabernet of great intensity and structure. This wine is well noted for its longevity, rewarding handsomely with 5-10 years of cellar time.



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and all the least of a field of the state of	Andrew Wigan, Chief Winemaker

## Winemaker's note

displays a bouquet of blackberry, blackcurrant, a hint of green leaf and chocolatey oak. The palate is medium bodied offering rich flavours of dark berry fruit elegantly framed with fine grained tannins for a very soft finish. The wine drinks beautifully now but can be cellared for a further 5-10 years if desired.

# Vintage

The 2014 vintage commenced with some very hot weather but was interrupted by two days of heavy rain in mid-February. Afterwards the weather settled down and we experienced wonderful Indian summer conditions for the remainder of the vintage. This allowed the grapes to ripen slowly and evenly, producing wines of exceptional quality.

## Vineyards

Sourced from premium Cabernet Sauvignon vineyards predominately located in the northern sub-regions of the Barossa Valley.

# Winemaking

Fruit was fermented on skins for seven days. Following pressing, clarification and blending, the wine was matured in French oak hogsheads for 12 months prior to bottling.

## Enjoy

This wine is a superb accompaniment to beef, rich game dishes or a good Cheddar cheese.

#### Analysis

Alc/vol 14.4% T.A 6.12g/L

p/H 3.61

RS 2.7g/L

