

Hogshead

2018 South Australian Cabernet Sauvignon

Grape Variety:	86% Cabernet Sauvignon, 14% Shiraz
Region:	McLaren Vale, Langhorne Creek, Lower Murray & Barossa Valley
Winemaker:	Jim Zerella & Nicholas Crampton
Closure:	Screwcap
Alcohol:	14%



Summary: Hogshead is an extension of the partnership between South Australian winegrower Jim Zerella and Nicholas Crampton. Hogshead Cabernet is a richly flavoured and impressively structured Cabernet, classically South Australian, and perfectly suited to barbecued red meats and other big flavours.

Vineyards: Sourced primarily from McLaren Vale, blended with a combination of established, dry-grown vineyards in central South Australia and low-yielding Langhorne Creek and Barossa Valley vineyards. Wines are made and matured by Jim Zerella in McLaren Vale.

Winemaking: De-stemmed before a long, cool maceration with regular pumping over. Maturation is partially in stainless steel (aiding aromatics and fruit expression), partially in seasoned French and American oak for three months and partially in 300l French Hogshead barrels for a full bodied and complex flavour.

2018 Vintage: the winter of 2017 was very mild and without any rain at all until the month of June with soils replenished for the pending growing season. The mild conditions continued through Spring and Summer with very little rain but also without significant heat periods. The ripening was even throughout most of the South Australia delivering very high quality with bright fruit flavours and good natural acidity.

Tasting Note: Rich aromas of dark fruit, bramble and brown spices. An array of flavours melded to one full-flavoured and extended palate that is packed full of berry fruit, dark chocolate and vanilla oak character. The wine has depth and richness driving a long finish supported by freshness and supple tannins. Once again an excellent combination of the Hogs Head signature easy going approachability and Cabernet Sauvignon definition and structure.