

# MOUNT HORROCKS



## 2014 CABERNET SAUVIGNON

### BACKGROUND

Mount Horrocks Wines is operated by proprietor/winemaker Stephanie Toole, who restricts production to approximately 3,500 cases per annum in order to achieve her aims of quality and single vineyard expression.

Stephanie carefully crafts her wines, which she describes as "essentially hand made food wines with emphasis on structure as well as generous fruit flavours". The reviews confirmation of her success.

#### Mount Horrocks Cabernet Sauvignon 2013

"...Served blind, I would never have picked its Clare Valley origin. It is a beautifully crafted cabernet, with a fruit purity seldom seen in Clare cabernet, its cassis folded within fine-grained tannins and quality French oak, length and balance all one could hope for".

**95 Points - James Halliday Wine Companion.**

### VINEYARDS

Hand picked from Mount Horrocks estate owned single vineyard in the cooler Polish Hill River sub-region. Certified Australian Organic (ACO) wine.

### VINIFICATION

This single vineyard wine is 100 % Cabernet Sauvignon grapes hand picked and fermented in open fermenters before aging in French oak barriques (35% new) for 18 months.

### TASTING NOTES

Deep purple edged in crimson.

Definitive cabernet aromatics: gently herbal and red curranted, with stylish cedar-like oak.

Reflecting a terrific harvest season, this shows classic dark fruits, red currant, and lovely ripe tannins. Excellent structure and length ensures long term (to 15 years) cellaring potential for this typically full-bodied, lingering red that will partner most savoury dishes, think beef, game and cheese.

