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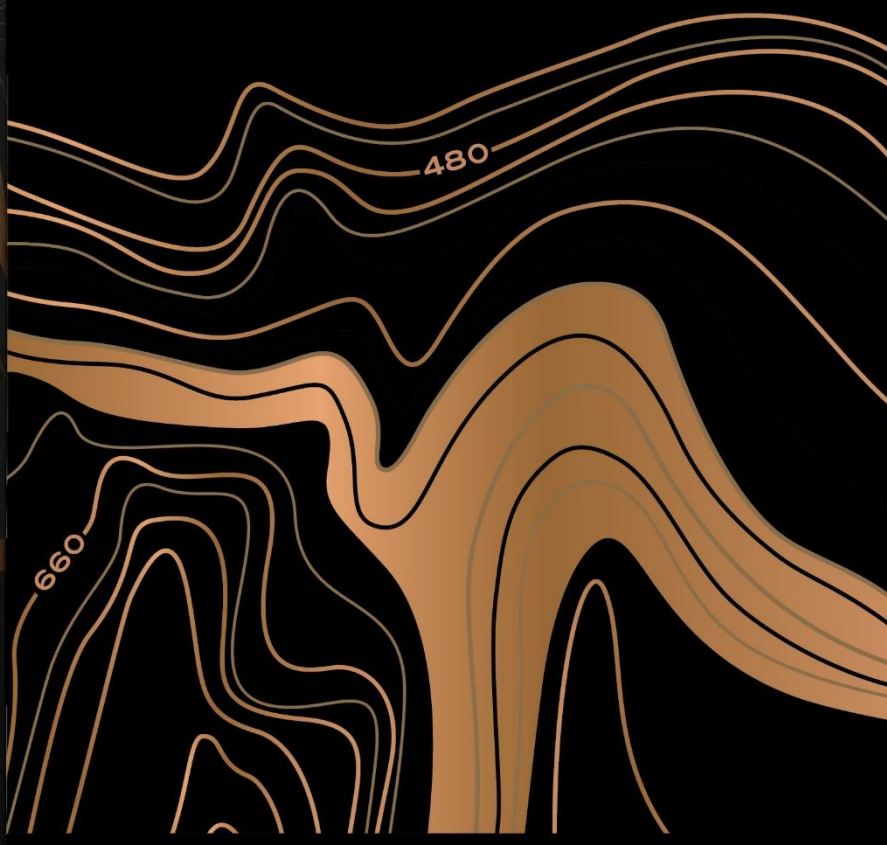
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CABERNET SAUVIGNON 2015

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CABERNET SAUVIGNON



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CABERNET SAUVIGNON

Vintage: 2015

Vineyard Region: Hilltops, NSW

Grape Varietal: Cabernet Sauvignon

Vintage Conditions: A mild Spring and early Summer set the vines up well for a good vintage. Rain in the second week of January freshened the vines and provided ideal moisture for the ripening period. This was followed by warm weather which persisted throughout the entire harvested period, resulting in a compressed vintage. There was nil disease pressure due to the great canopies and low yields. Cabernet Sauvignon fruit was of great quality this season with vibrant fruit flavours and supple tannins.

Colour: An intense fusion of red and purple.

Aroma: A distinctly varietal nose of vibrant blackberry, bay leaf and dark chocolate fruits, coupled with sophisticated graphite oak.

Palate: Classically structured, full bodied Cabernet, with silky cassis and dark chocolate fruit, finishing with fine grained varietal dry tannins.

Vinification and Maturation: Select blocks were machine harvested in the cool nights prior to being destemmed into open top fermenters. After an average maceration period of 10 days the ferments are air bag pressed, settled and racked to oak for maturation. Oak used was a combination of French hogsheads at 25% new, the balance being one to three year old barrels. Maturation in barrels was for 16 months with minimal rackings before being carefully blended, lightly fined and filtered before bottling.

Alcohol: 14.0%

pH: 3.5

Acidity: 6.4 g/L

Peak Drinking: Ready to drink now but will reward medium term cellaring.

