WEST CAPE HOWE WINES
MOUNT BARKER

WEST CAPE HOWE ‘HANNAH’S HILL’ CABERNET MERLOT 2013

The West Cape Howe Premium wines are from their Estate vineyards, made with minimal winemaking intervention to ensure best possible varietal flavour and regional expression.

VINTAGE: A warm to hot commencement to ripening resulted in an early start to harvest. However, a cool three week period in March, allowed red berry flavours to develop whilst slowing the rapid grape sugar accumulation. Fortunately, no serious rainfall events occurred during this cool spell and a warm finish to ripening resulted in the 2013 red wines exhibiting ripe varietal characters, integrated tannin structures all matched with a balanced acidity.

WINEMAKING: The fruit for this Cabernet Merlot was sourced entirely from our vineyards in Frankland, a region known for robust and flavour-some reds. Fruit was harvested in small batches with each parcel processed separately allowing greater control over the final blend. After a period of cold maceration to maximise colour and flavour extraction, each batch was fermented with regular plunging and pump-overs with the tannin levels closely monitored. Once a desired level of tannin had been achieved, the batches were pressed off skins separately to undergo secondary fermentation. A period of 14-16 months in French oak saw the wines mature and develop before a final blending took place, with the resulting wine truly capturing the essence of the Frankland region.

COLOUR: Very, very deep crimson with a dark red hue.

AROMA: Rich fresh dark berry fruits; intense boysenberry and blackberry fruit characters.

PALATE: A well flavoured wine showing those rich dark berry fruit flavours, beautifully balanced with the dusty oak characters picked up during barrel maturation. Great length of flavour.

CELLAR POTENTIAL: Enjoy while youthful or will reward careful cellaring for 6 - 8 years.

FRUIT SOURCE: Frankland River and Mount Barker

TECHNICAL INFORMATION:
- pH: 3.46
- TA: 6.50 g/L
- Alcohol: 14.2%
- Residual Sugar: 0.23 g/L