



FIRST DROP

- W I N E S -

MOTHER'S RUIN

2020 MCLAREN VALE CABERNET SAUVIGNON

AN ODE TO THE 'LUNCHEON CLARET' - PASS THE DECANTER!

This well balanced expression of McLaren Vale Cabernet Sauvignon is an ode to the 'luncheon claret'. The fruit is from a vineyard with good breeding in the foothills of Willunga and Blewitt Springs and the resulting wine has been made in a fruit driven style this vintage. It has classic First Drop drinkability, so bottoms up!

COLOUR

Dark plum

BOUQUET

Cassis and plum fruit flavours with hints of eucalypt and florals

PALATE

Black fruits with a round mid palate, an elegant core of tannins and a textured finish

CELLARING

Drink up, but also an 10-15 year proposition

VINTAGE

Below average rainfall over winter followed by a very dry spring; with high wind sand cold nights in November disrupting flowering; and hot, dry conditions in December and early January reducing bunch and berry size; resulted in yields at least 50% below the 10-year average. Thankfully a cooler February and March led to slower ripening despite the low yields. Whilst variability within vineyards, caused by the earlier extremes in the season, meant for tricky picking decisions and reds that show great depth and structure.

VINEYARDS

Willunga foothills in the south of the McLaren Vale - 130m above sea level on deep alluvial stony clay loam.

Blewitt Springs in the south east of McLaren Vale - 150m above sea level on red sandy clay loam.

VINIFICATION

The fruit is crushed/destemmed and fermented at temperatures ranging from 20- 25°C for 10 days on skins. The ferment is managed by a variety of techniques, including 'aerative pump overs' and 'drain and returns' which assist in extracting colour, flavour and tannin from the grapes. At the end of fermentation, it is drained/pressed, and transferred to 10% new French oak barriques, and the balance to 3 and 4 year old French oak hogsheads to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 12 months.

