



HARE'S CHASE

2022 ST MELANGELL CABERNET SAUVIGNON

Vintage Conditions

The growing season leading into the 2022 vintage was a blessing, with above average, soaking winter rains followed by above average early spring rainfall, filling the soil profile for the first time in years.

A significant hailstorm on the 28th October and wet, windy and cold flowering conditions reduced potential yield.

December 2021 through harvest was cool and dry, which delayed harvest but allowed for the fruit to evenly ripen on the vine while maintaining great fruit condition. Albeit final yields were reduced by 30%, the richness and power of the wines combined with freshness and purity from the cooler season, has made for back to back great vintages.

Winemaking

Destemmed to a 5 tonne open fermenter for 10 days. Pumped over twice a day during mid ferment, drained and pressed, with all pressings returned with the free run. Transferred to barrel to complete both primary and malo-lactic fermentation, racked and returned for maturation across 30% new, both French and American oak hogsheads.

Vineyard Selection

Jenke Road Marananga

Tasting Evaluation

Colour: Deep dark ruby

Aroma: Cassis, blackberry, dark cherry, menthol, choc mint, vinous, violet and earthy notes.

Palate: Bold black and blue juicy core of fresh fruits with a fine soft tannin profile which draws the wine evenly and seamlessly along the palate to finish long and persistent.

Enjoy with gourmet burgers, grilled meats and firm cheese.

Drink now or cellar for 5+ years.

Technical Notes

Winemaker	Matt Reynolds
Varietal	Cabernet Sauvignon
Region	Marananga, Barossa Valley
Alcohol	14.5% alc/vol
pH	3.49
TA	6.4 g/L
Residual Sugar	2.53 g/L
Bottled	Sept 2024

AWARDS & ACCOLADES

94pts	Sam Kim, Wine Orbit, May 2025
93pts	Ken Gargett, Wine Pilot, May 2025
GOLD	Mundus Vini Spring Tasting, 2025

