



## HUTTON VALE FARM

EDEN VALLEY • BAROSSA

### 2017 Hutton Vale Farm Cabernet Sauvignon



“Hardly anyone was planting Cabernet in the Barossa when the Angas family were expanding their vineyards in the 1960s, so it’s no surprise it took until the late 1990s for the variety to find its way onto Hutton Vale Farm. Whilst it may have been a late starter, the quality of the fruit grown there suggests it has a long future in this part of the world.

The Cabernet block was planted in 1998 on a sloping seven and a half acre site, where the lean and tough environment dictates low yields – even by Hutton Vale Farm standards...frequently less than a tonne to the acre.”

#### Winemaker – Kym Teusner

**Vintage:** 2017  
**Variety:** Cabernet Sauvignon  
**Region:** Eden Valley  
**Vineyard:** Single Vineyard, Hutton Vale Farm  
**Harvest Date:** 25<sup>th</sup> April 2017  
**Tech Analysis:** **Alc vol.:** 14.4 % **PH:** 3.54

#### Vintage Conditions:

The 2016 winter was considered a wet year which suited our dry grown vineyards, however a cool and windy spring delayed flowering and dictated below average yields. A mild and kind summer with some well-timed rain contributed to overall vineyard health and grape condition. Harvesting occurred later than usual but mild conditions enabled even ripening through to harvest.

#### Winemaking:

Harvested on a cool morning, the fruit was gently destemmed and transferred to open top fermenters, fermented cool for 10 days on skins, pumped over manually for between 15 and 45 mins at a time, drained and pressed to tank to ferment to dryness. Malolactic fermentation was completed in French Oak barriques (40% new) with maturation for 22 months. A further 20 months in bottle saw them finally ready for release, (August 2021).

#### Tasting Notes:

Deep red in colour, the nose is distinctly Cabernet-like with mulberry and blackberry fruit, briary notes and hints of mint backed by French oak, pencil shavings, and wisps of violet. Juicy blackcurrant flavours on the palate are surrounded by velvety tannins, tobacco and spice notes. A long tannin/acid profile to finish is indicative of this wine’s aging potential.

#### HUTTON VALE FARM

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