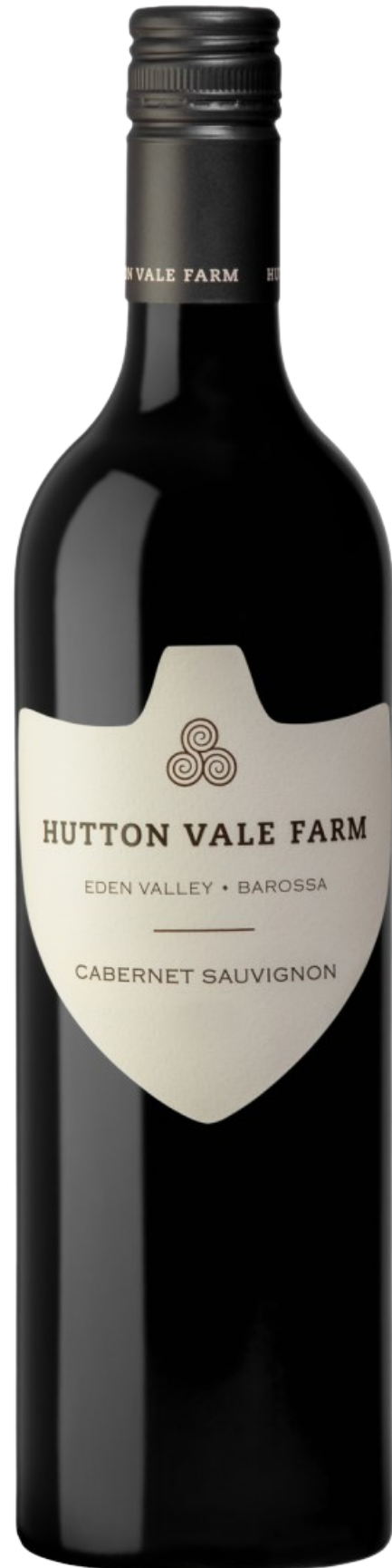




## HUTTON VALE FARM

EDEN VALLEY • BAROSSA

### 2019 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 / Variety: 2019 Cabernet Sauvignon  
Region: Eden Valley  
Vineyard: Single Vineyard, Hutton Vale Farm  
Tech Analysis: Alc vol.: 14.7% pH: 3.53

#### Vintage Conditions:

The 2019 vintage delivered below-average yields, however the quality was very high, with beautiful expressions of varietal character and generally good balance and structure. The growing and ripening periods were dry with above average temperatures which led to an early onset of vintage. The later-ripening varieties, riesling and cabernet were standouts. The later-ripening varieties, Riesling and cabernet were standouts, however most varieties were of a very high standard, including shiraz despite miniscule yields.

#### Winemaking:

After hand-picking, the grapes were destemmed prior to fermentation into open top vessels and carefully managed through twice daily pump overs for 10 days. After pressing, the wines were allowed to mature in a mix of new (11%) and seasoned French oak barriques prior to blending. Further time in bottle has allowed the wine to develop greater depth and complexity that will only continue as time goes on.

#### Cellaring:

The 2019 vintage is a classic Hutton Vale Cabernet that will reward careful cellaring over the next 15+ years

#### Awards:

“Dried sage and thyme shimmer alongside dried mint and some dark chocolate. Generous, it coats the mouth effortlessly. Moreish, some coffee grounds rise up late with cedary oak showing its hand with a respectful nod. The weight, the length, the feel - brilliant.”

95 Points - QWine Reviews