



GOOD · CATHOLIC · GIRL



## Hail Mary full of grace Cabernet Sauvignon

### **Southern Flinders Rangers**

#### **Tasting notes**

**THE WINE** Possessed of a wonderful and utterly opaque red-brick colour, the 2010 Hail Mary Cabernet Sauvignon shows lovely fresh dark plum and creamy blackcurrant on the nose, underplayed with some good-quality French oak and combined with an attractive 'mossy' savoury quality. On the palate it can almost seem a little overwhelming at first - a vast soaring wall of black-purple silk interwoven with delicious and (very importantly) fresh blackcurrent fruit. But it very soon settles into a very approachable and utterly more-ish glass of wine, showing great balance and length. Terrific, already, on its own, and the perfect accompaniment to some roast lamb.

#### **Vintage report**

**VINEYARD** The 2010 vintage season started with generous winter rains and we were further blessed with good spring rain, and the happy and healthy vines produced a crop of delicious fruit in perfect condition. The Cabernet Sauvignon for the Hail Mary full of grace 2010 was picked on the 29th March (Feast Day of St Mark) from the Sisters Vineyard in Armagh, and it was joined a week or so later by a small percentage of Malbec - a variety that Clare also does rather well - adding a further level of complexity to the wine.

#### **Winemaking**

The fruit was fully ripe and came into the winery at just over 14.5 Brix and was de-stemmed and crushed to its fermenter. Fermentation lasted just over two weeks, allowing lots of gentle extraction of flavour, tannin and colour from the skins, with fermentation temperatures staying relatively low at 18-24°C. The wine was pressed to tank, where it underwent malolactic fermentation, and after 10 months was filled to French Oak, with only 17% new oak. After 14 months in oak the wine was raked and bottled in the winter of 2012 with no fining or filtration. Blessed with 200 dozen Grower-Maker Julie Barry with divine assistance from Ben Jeanneret and Harry Dickinson Praydynamically Produced

Alcohol 14.9% : Titratable acid 6.9g/L : pH 3.37