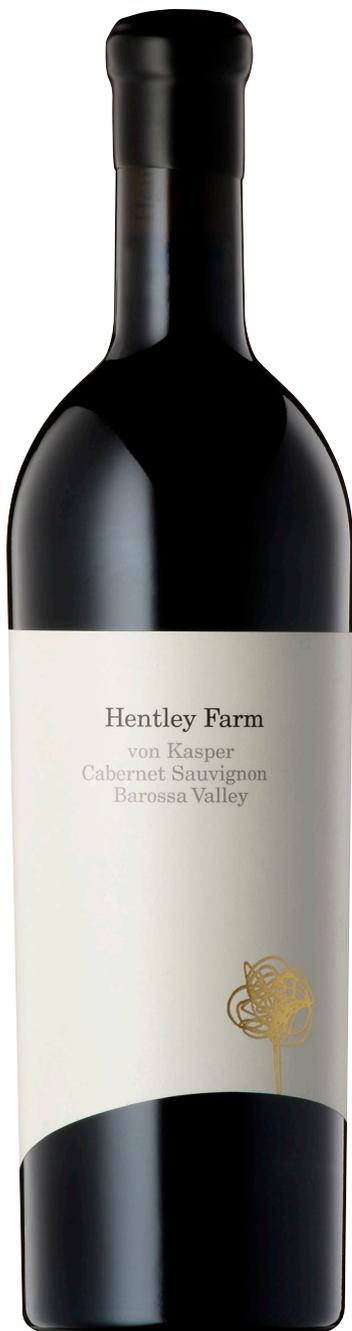




2016 von Kasper Cabernet Sauvignon

We are fortunate that Otto Kasper had the foresight to plant his Cabernet vines on a perfectly positioned site on the Western banks of Greenock Creek, which eventually became part of the Hentley Farm vineyard. Planted using an old clone, the vines sit on one of the lower blocks on our property, where they are well-sheltered due to the blocks slight easterly aspect and enjoy the deep clay loam soils in which Cabernet thrives.



VINTAGE

Leading up to the 2016 vintage, a dry winter and early spring was relieved by 60mm of rain in the first week of November. Consistently warm conditions through late spring and early summer provided ideal ripening conditions with no disease pressure, also bringing expected harvest dates forward. Warmth through December and most of January was followed by a 60mm rain event in the last week of January. This, along with a long spell of mild temperatures provided the vines with some relief. The result was a slowing of sugar ripening and thus providing increased flavour development. Harvest dates mostly returned to normality and the balance of seed and flavour ripeness was the best I have seen since 2010.

ANDREW QUIN, Winemaker.

VINEYARD

We are fortunate that Otto Kasper had the foresight to plant his Cabernet vines on a perfectly positioned site on the Western banks of Greenock Creek, which eventually became part of the Hentley Farm vineyard. Planted using an old clone on a two wire narrow vertical shoot position trellis, the vines sit on one of the lower blocks on our property, where they are well-sheltered due to the blocks slight easterly aspect and enjoy the deep clay loam soils in which Cabernet thrives.

WINEMAKING

The fruit was destemmed prior to fermentation, during which 2-3 pump overs a day were used to ensure the wine achieved a full tannin structure. It was then pressed out to a combination of new (35%) and seasoned French barrels where it underwent natural malolactic fermentation facilitated. The wine was then racked off lees and returned to oak to mature for a total of 20 months. No fining or filtration were used in the production of this wine.

PROFILE

Herbal characters of thyme, mint & eucalypt dominate the nose. These aromas translate to the palate and are supported by dark fruit flavours of plum and blackberry. Fine tannins are complimented by great length and fresh acidity.

REVIEWS & ACCOLADES

James Halliday	Wine Advocate
2016 - 95 points	2015 - 92 points
2015 - 95 points	2014 - 93 points
2014 - 94 points	
2013 - 94 points	
2012 - 97 points	
2011 - 93 points	
2010 - 94 points	
2008 - 96 points	

HARVEST DATE

3rd March 2016

BOTTLED

January 2018

VARIETY

100% Cabernet Sauvignon