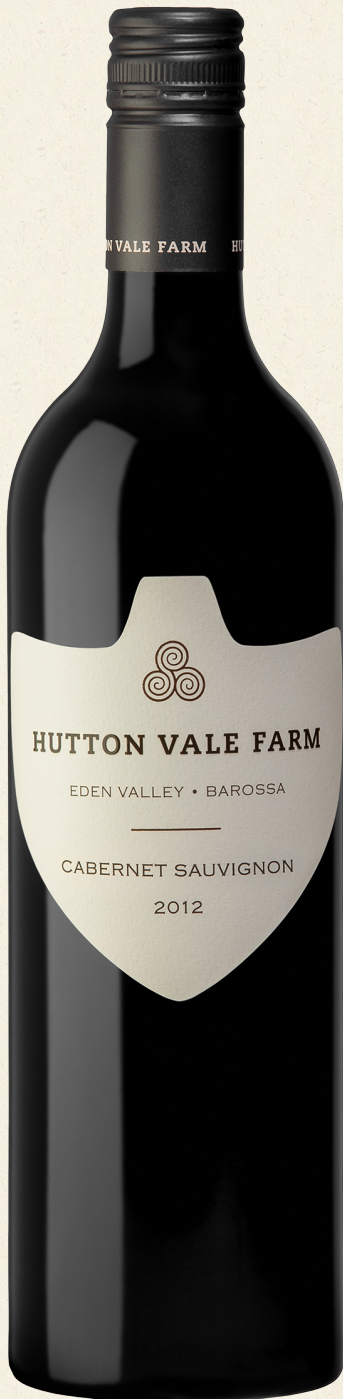




HUTTON VALE FARM

EDEN VALLEY • BAROSSA

EDEN VALLEY CABERNET SAUVIGNON - 2012 VINTAGE -



“Hardly anyone was planting Cabernet in the Barossa when the Angas family was establishing their vineyards in the 1960’s, so it’s no surprise it took until the late 90’s 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 is about 5 acres, planted in 1998 on a sloping five acre site where the lean & tough environment dictates low yields - even by Hutton Vale Farm standards...frequently less than a tonne to the acre. Growing and harvest conditions in 2012 were close to ideal and the fruit was handpicked in perfect conditions in mid March. The fruit was destemmed and fermented on skins for 6 days in small open fermenters with twice daily pump overs, before maturation in an even split of new and seasoned French hogsheads for 24 months.

The sheer intensity of this wine is what makes it so very special. On the nose there’s classic blackberry, mint and dark chocolate and touches of polished leather and cigar box. Rich blackberry and mint dominate the palate, coupled with typical Eden Valley minerality, gravelly, fine grained tannins and balanced acidity to keep the wine balanced and taut.”

KYM TEUSNER, WINEMAKER

