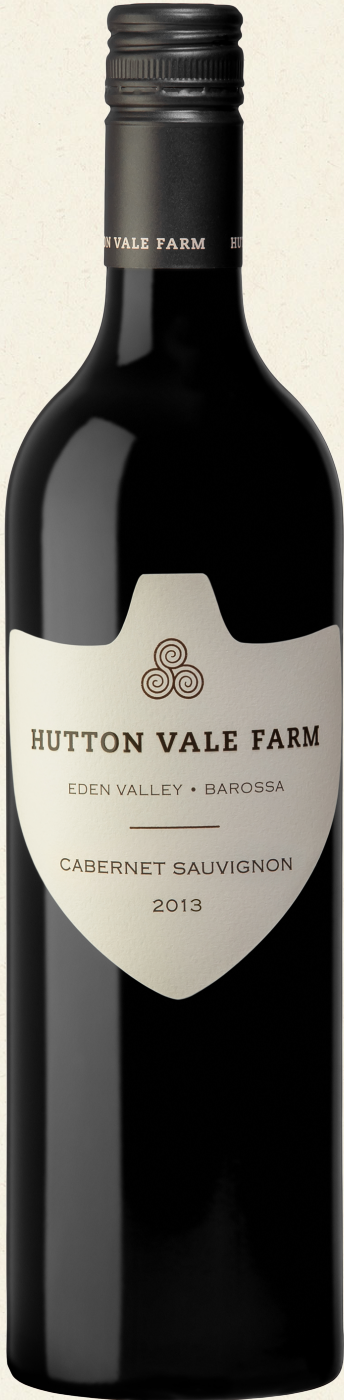




HUTTON VALE FARM

EDEN VALLEY • BAROSSA

EDEN VALLEY CABERNET SAUVIGNON - 2013 VINTAGE -



"I became aware of the Angas family's Hutton Vale Farm vineyards when I was making wine at Torbreck in 2001. And since then I've regarded them as equal to the best in the Barossa, always thinking it would be a good day if I ever got a shot at making wine from those grapes. Well, in 2012 I got my chance as I shook hands with the family on a simple partnership where they grew the grapes, I made the wine and together we went around telling everyone how bloody good they were!

The pedigree and provenance of the Hutton Vale Farm vineyards is impressive. Ron Angas planted the Mount Edelstone vineyard in 1912, from where Shiraz cuttings were taken to establish the Hutton Vale Farm vineyards in the 1960's. The Mount Edelstone vineyard was later sold to the Henschke family, a decision many would regard as regretful, but to the Angas family it was the right thing to do as it had become synonymous with those wines. Ron's grandson John planted Cabernet Sauvignon at Hutton Vale Farm in the 1990's, and together with his wife Jan and adult children Suzi, Caitlin and Stuart continue a now 100 year plus connection the Angas family have with grape growing in the Eden Valley.

2013 CABERNET SAUVIGNON

The preceding 2012 vintage is considered one of the finest in living memory. The 2012 Hutton Vale Cabernet was rated 95 points by Australia's greatest wine commentator James Halliday confirming not only the exceptional standing of that year but also my belief that these vineyards are capable of producing some of Australia's best wines.

The 2013 vintage was the driest, earliest and quickest in living memory. 2012 winter and spring rainfalls were amongst the driest on record and hot conditions throughout harvest guaranteed very low yields from the dry grown Hutton Vale Farm vineyards. But the quality of the red fruit grown at Hutton Vale Farm that year was exceptional, showing great color and balance of flavour, tannin and acidity. The fruit was harvested in mid March and fermented in open fermenters for 5 days with twice daily pump overs before transfer to 50% new/ 50% seasoned oak hogsheads for 2 years prior to bottling. The wines were bottle matured for a further 12 months before release in September 2016. 121 dozen bottles were made.

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

