HICKINBOTHAM

CLARENDON VINEYARD

MCLAREN VALE

The Nest

CABERNET FRANC

VINTAGE 2020

Hickinbotham Clarendon Vineyard covers a steep cut of country from the ridgetops above the village of Clarendon to the Onkaparinga River in the gorge below. Since its establishment in 1971, the Hickinbotham Vineyard has become a part of Australia's wine heritage, supplying fruit to produce many of Australia's greatest wines. Breathing new life into this historic vineyard, winemakers Chris Carpenter and Peter Fraser are forging a new era of Hickinbotham's prestigious legacy: building upon and honouring the vineyard's acclaimed pedigree.

2020 VINTAGE SUMMARY

The growing season was affected by a very hot spring, leading to the lowest yields on our record. When the grapes started their ripening process in January, the weather miraculously cooled to a very mild ripening season. This resulted in wonderful concentration of flavour, retention of natural acidity and brightness of fruit, delivering wines with beautiful finesse and balanced tannins. The 2020 Nest shows aromas of ginger with floral notes of jasmine, cherry blossom and strawberry with a lusciously supple palate of cherry, perfectly balanced tannins and a hint of vanilla.

2020 WINEMAKING

Hand-picked, destemmed and whole berry sorted then 100% gently crushed. Cold soaked, native yeast fermentation pumped over daily with 21 days on skins. Basket pressed with light pressing included in free run directly to 50% new and used French oak barriques, matured for 16 months in Barrel. Bottled November 2021.

WINEMAKER

Chris Carpenter

VINEYARD BLOCK

Block 107 (93%) – 0.9-hectare block planted in 2013. Dark brown, silty clay loam with 2-10% ferruginous siltstone (ironstone) fragments. This overlies a brown, dark red and yellowish-brown silty clay, all over bedrock of layered, pale yellow siltstone. Yield of 6-tonnes per hectare.

HARVEST DATES

Cabernet Franc Block: 107 | 15 March, 2020

COMPOSITION & ANALYSIS

93% Cabernet Franc, 5% Cabernet Sauvignon, 2% Merlot | Alcohol: 14.5% | pH: 3.65 | TA: 5.7 g/L

CELLAR

2022 – 2032

©2022 Hickinbotham HCB22_173617