HICKINBOTHAM

CLARENDON VINEYARD

The 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. Alan Hickinbotham planted these vines in 1971, inspired by the visionary Edward John Peake who developed a famous vineyard here in the 1860's. Peake was a winemaker, designer, farmer, painter, miner, Gothic architecture revivalist, railway director and lover of Cabernet and Shiraz. He was the type who gave this fledgeling colony its spirit. We trust this, our best wine, will keep his memory alive.

THE PEAKE

CABERNET SHIRAZ

McLAREN VALE

— *2015* —

It's often said that Australians invented the blend of Cabernet Sauvignon and Shiraz, using Shiraz to replace the Merlot used in the blends of Bordeaux; but this is not so. In the early 1800's when Australian colonists were buying their first cuttings in France, it was common for the great Bordeaux châteaux to add some Shiraz (Syrah) from Hermitage to their Cabernets. Having taken cuttings from both regions, Australia kept an ancient pre-phylloxera, pre-appellation tradition alive.

A gastronomic luxury of rare style and intensity, this beautiful wine is fine, supple and utterly satisfying; evoking notes of blackberry, ripe fig, and Arabic coffee. It retains an unlikely softness given its serious long-term potential; its silky elegance is deceptive: there's enough form in this bottle to carry it for decades.

CRAFTING THE WINE

Winemakers Charlie Seppelt and Chris Carpenter worked closely with Viticulturer Michael Lane to craft The Peake. The grapes were hand-harvested from vines planted in 1971 set in high country (220-230 metres). With the varieties fermented separately, the clusters were destemmed and the berries were sorted straight into open fermenters. The cold soak lasted four days; the skins on the Shiraz were plunged three times daily and the Cabernet was pumped over daily. Both were left on skins for a minimum eighteen days. After basket pressing, the light pressings of the Cabernet were included in the free run while the heavier pressings were kept separate. Three rack-and-returns were conducted over fifteen months as the wine seasoned in a mixture of fine-grained Bordeaux and Burgundy-coopered barrels.

WINEMAKERS

Charlie Seppelt and Chris Carpenter

HARVESTED

Shiraz: 17 February, 2015 | Cabernet Sauvignon: 4-5 March, 2015

DETAILS

56% Cabernet Sauvignon, 44% Shiraz

Alcohol: 14.0% | TA: 6.72 | pH: 3.62 | 370 cases | Recommended Retail: $175



©2017 Hickinbotham, Santa Rosa, CA 95403