



HICKINBOTHAM

CLARENDON VINEYARD

MCLAREN VALE

Trueman

CABERNET SAUVIGNON

VINTAGE 2016

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.

2016 VINTAGE SUMMARY

The 2016 vintage was one of the most exceptional of the 2010's in McLaren Vale. Good winter rains in 2015 and a mild dry Spring led to terrific fruit set across all varieties. A typical Clarendon Summer was broken up with some welcome rain in January and February. Steady mild conditions continued throughout February and March allowing for gradual sugar accumulation, creating fruit with great colour and flavour concentration.

WINEMAKING

Cabernet Sauvignon from contour blocks planted in 1971 at 155m to 230m altitude. Hand-picked, de-stemmed and whole berry sorted and gently crushed to open fermentation. Cold soaked, pumped over daily with a minimum of 18 days on skins. Basket pressed with light pressings added back to free-run, hard pressings kept separate, not used in blend. Rack and returned three times during maturation for 15 months, aged in a selection of Bordeaux coopered barrels, new and one year old. 100% Cabernet Sauvignon.

TASTING NOTE

Intense, yet lithe, aromas of dark chocolate, dried cherry, rose petal and minerality. On the palate the wine is sinuous and alluring, with notes of cherry and fresh boysenberry and savoury black olive; all framed by satiny tannins and a mouth-watering finish.

WINEMAKER

Chris Carpenter

VINEYARDS AND HARVEST

Blocks 200s (53%) – 2.6-hectare contoured planting from 1971. A relatively shallow soil. Brown, yellowish-red, silty light clay with greater than 50% siltstone fragments and a layer of subsoil with over 50% quartz fragments, all sitting over a bedrock of pale-yellow siltstone.

Block 100s (34%) – 1.8-hectare planting from 2002. A relatively shallow soil. Brown, silty clay loam with 20-50% siltstone fragments, above a clay-weathered yellow siltstone layer, all over bedrock of layered yellow siltstone.

Blocks 300s (13%) – 2.5-hectare contoured planting from 1971. Moderate depth soil. Dark yellowish-brown light clay loam with 10-20% fragments of siltstone, overlying a pale yellow, layered siltstone, which is ferruginous in places (presence of ironstone).

Harvest Dates – Cabernet Sauvignon: 15 & 28 March 2016

TECHNICAL NOTES

100% Cabernet Sauvignon | Alcohol: 14.0% | pH: 3.50 | TA: 6.3 g/L

CELLARING POTENTIAL

Drink now – 2036

ACCLAIM

97 points - Huon Hooke, *HuonHooke.com*, November 2018

96 points - Jane Faulker, *Halliday Wine Companion*, August 2018