

HARDYS

In 1853 Australia, against a backdrop of global uncertainty Thomas Hardy set out to make wines 'revered around the world'. In today's uncertain world Hardys continues to provide consumers certainty in their wine choice each and every time.

With over 9,000 global awards, a band of ambassadors around the globe, every bottle is a mark of...Certainty in an Uncertain World.

2019 Hardys HRB Cabernet Sauvignon



HRB

History shows that Thomas Hardy first blended grapes from multiple regions in 1865. Hardy believed that blending grapes with different characteristics would complement and enhance the qualities of each region, so began Hardy's rich blending heritage.

GRAPE VARIETY

Cabernet Sauvignon

COLOUR

Bright crimson with ruby hues

NOSE

Red & black currant, mint, green peppercorn, coffee grinds and violets

PALATE

A concentrated and richly textured with layers of dark berry fruit flavours, cassis, green and dark chocolate. Notes of peppercorn, bay leaf, mint and sweet spice contribute to the complexity. Maturation in fine grained French oak underwrites the palate structure and adds subtle vanillin spice, sweetness and texture

VINEYARD REGION

Margaret River (50%)

Coonawarra (29%)

Frankland River (21%)

VINTAGE CONDITIONS

The growing season in Margaret River got off to a strong start with adequate water resources available due to slightly above average winter rainfall. The spring that followed was dry across the south west of WA and the driest spring on record for some coastal sites. However, the fruit and resultant wines have excellent balance and depth of flavour.

Coonawarra received good winter rains leading into the growing season. Heat spikes in January preceded a warm and dry harvest period. A cool and dry April was perfect for ripening. Diligent vineyard management and strong vine architecture allowed fruit to achieve desirable sugar and flavour levels.

The 2019 vintage in Frankland River was characterised by persistent cool and dry conditions leading a low yielding Cabernet crop with intensity of flavour and fine, firm tannins.

WINE ANALYSIS

Alc/Vol: 14%

Acidity (TA): 6.18 g/L

pH: 3.48

Residual Sugar: 0-33g/L

PEAK DRINKING

Cellar for 5-10 years.

FOOD MATCH

Roasted duck breast with pecan puree.

WINEMAKER

Matt Caldersmith.

