

ESTD
HARDYS
1853

HRB|D670

MCLAREN VALE

FRANKLAND RIVER

MARGARET RIVER

CLARE VALLEY

BAROSSA VALLEY

CABERNET SAUVIGNON

2016

Winemaker's Notes

History shows that Thomas Hardy first blended grapes from multiple regions in 1865. Thomas believed that blending grapes with different characteristics would complement and enhance the qualities of each region. So began Hardy's rich blending heritage; with each new blend a unique code was created starting from A001.

2016 was a somewhat unique vintage where high quality met a vintage of above average cropping level for most vineyards. The vintage for Southern Australia is one of outstanding quality with powerful dense wines. This, coupled with the highly fragrant & more medium bodied styles from 2016 of Frankland River & Margaret River has led to wines of wonderful balance and fruit intensity.

A cool winter and warm spring was preceded by a late rainfall event that boosted vine growth and refreshed soils. Closer to harvest bumper crops were aided into ripening by mild-summer temperatures and sporadic rain. Picking at optimum maturity has resulted in wines which display vibrant bright colours with ripe flavour profiles, rounded flavoursome palates and soft fine tannins.

Tasting Notes

Wine Style

Sweet 1 2 3 4 **5** Dry

Light 1 2 3 4 **5** Full bodied

Colour

Brilliant magenta red with vivid edge.

Bouquet

Fragrant red berries, mulberry, violets and subtle notes of chocolate, mint & sage provide a beautifully lifted & classically varietal Cabernet nose.

Palate

Sweet ripe Cabernet flavours of plums, mulberry and ripe raspberry fruits dominate the palate with complex cedar notes & fine grained tannins of finesse and balance. Length of palate and purity of flavour with fruit concentration and tannin balance are hallmarks of the 2016 HRB Cabernet Sauvignon.

Alcohol
14.0%

Residual Sugar
0.3g/L

Acidity
6.4 g/L

pH
3.55

Winemaker
Paul Lapsley

Region
McLaren Vale
Frankland River
Margaret River
Clare Valley
Barossa Valley

Grape Variety
Cabernet Sauvignon

Malolactic Fermentation
100%

Cellaring
8 to 15 years

Oak Maturation
100% French 25% new oak
for 16 months as individual
vineyard components

Climate
Mainly Mediterranean &
cool Continental

Age of Vines
20 to 70 years

Harvesting
Hand Harvested

