

# HARDYS

## THOMAS HARDY CABERNET SAUVIGNON

2014

### Winemaker's Notes

This wine is made as a tribute to Thomas Hardy, our company founder, and one of South Australia's greatest wine pioneers and visionaries. In keeping with Thomas's philosophy of blending between regions, this wine combines two of Australia's best regions for Cabernet Sauvignon, namely Coonawarra and Margaret River. Each region contributes its unique terroir to the final blend.

The 2014 vintage showed slightly above average winter rains flushed and filled the soil profile with good moisture levels. A relatively dry spring was balanced by late January rainfall that pushed back what was looking like an early vintage. Good vine canopies & excellent berry size with balanced yields resulted in a particularly strong Coonawarra vintage for Cabernet sauvignon. The vintage closed with a long cool finish to the growing & ripening season resulting in aromatic & richly flavoured wines.

This is a small volume wine that was handled separately through its life and carefully blended to complement the classic characteristics of the regions in which the grapes were grown, producing a powerful, yet elegant and refined style of Cabernet Sauvignon.

### Tasting Notes

#### Wine Style

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

#### Colour:

Deep red crimson edge

#### Bouquet:

Rich tapestry of aromatics of sweet plum, mint & mulberry fruits with cloves & nutmeg spice adding interest. French oak maturation has resulted in subtle cedar wood notes.

#### Palate:

Densely flavoured palate showing sweet bright fruits of dark plum and ripe berry beautifully integrated with subtle oak spice and sweetness. Fine lingering tannin structure gives this wine great balance and persistence of flavour



**Vintage Release**  
2014

**Winemaker**  
Paul Lapsley

**Fermentation**  
Small parcel - Open  
**100% Malolactic**

**Climate**  
Maritime influenced

**Alcohol**  
14.0%

**Region**  
Coonawarra

**Cellaring**  
15+ years

**Age of Vines**  
40 Years

**Residual Sugar**  
2.3g/l

**Grape Variety**  
Cabernet  
Sauvignon

**Oak Maturation**  
100% French oak barriques  
for 18 months.

**Harvesting**  
Hand picked

**Acidity**  
6.5 g/L

**pH**  
3.57

**Soil Type**  
Red Terra Rossa  
clay soil with some  
transitional soil