



## 2014 Ad Hoc Avant Gardening Cabernet Sauvignon Malbec

*"Stay between the vines"*

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**The vintage:** The 2014 warm summer cooled off in April, allowing fruit to ripen at a leisurely pace. The Frankland River wine region had an outstanding above average rainfall through the Winter and Spring months. Spring's exceptional conditions allowed the gentle warming and for fruit set. Continuing on with dry and warm days through to April provided excellent quality with incredibly fresh and vibrant wine from the region.

**The winemaking:** Fruit was hand-picked and crushed to static, stainless steel fermenters via the sorting table. Alcohol fermentation lasted for three weeks with very gentle maceration. The time on stems allowed for softening of the tannins. Components were aged for 10 months in a combination of new and 1-2 year old French oak barrels prior to blending and bottling.

**The wine:** An ultra-vibrant medium bodied wine with a bouquet of violets with an earthy-graphite nose. Cedary tannins woven through the cassis and plum of the long palate. Violets from the Malbec, minerality from the Cabernet Sauvignon.

**Drink with:** Grilled Angus beef burger with beetroot and horseradish mayonnaise.

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<b>Vineyard:</b>	Riversdale	<b>Technical Data</b>	
<b>Year Planted:</b>	1997	<b>Geographical Indication:</b>	Frankland River, WA
<b>Location:</b>	Frankland River, WA	<b>Variety:</b>	Cabernet Sauvignon Malbec
<b>Vines per Hectare:</b>	1650	<b>Picking Date:</b>	April 2013
<b>Irrigation:</b>	Yes	<b>Alcohol:</b>	14.0 %
<b>Clone/s:</b>	Unknown	<b>pH:</b>	3.67
<b>Rootstock:</b>	Various	<b>Total Acidity:</b>	4.82 g/L
<b>Aspect:</b>	North facing	<b>Residual Sugar:</b>	0.5g/L
<b>Soils:</b>	Deep gravels over clay	<b>Bottling Date:</b>	February
		<b>Cellaring Potential:</b>	20145-10 years

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