

# HEYDON

## ESTATE

### W.G. GRACE CABERNET SAUVIGNON 2013

#### THE VINES

**Soil:** Ironstone gravels, sand and clay

**Vine Age:** 25 years

**Yield:** 4.2 tonne per hectare

**Harvest:** 22<sup>nd</sup> March at 13.3 Baumé

#### VINIFICATION

Hand plunged in a small open top fermenter; a total of 35 days on skins to promote good extraction and structural development.

**Ageing:** Matured for 20 months in oak.

**Barrels:** French oak barrels, 50% new and 50% 2<sup>nd</sup> use.

#### TASTING NOTES

Seductive aromas of classic cassis and mulberry with an elegant savoury note, and once again subtle fresh herbal hints backed with tobacco and fine leather. The complex palate is redolent of dried red and blue fruits intermingled with couverture chocolate, black olive and the characteristic graphite-like minerality. The palate is long and balanced, with the acidity driving this wine.

Demonstrating great depth of fruit intensity, along with a soft, velvety and well integrated tannin profile. Another fine Cabernet in a long lineage from the Estate.

**Cellaring Potential:** 18 – 20 years

**Serving Temperature:** 15-18°C

**Food Pairing:** Aged cheddar, Pasta al Ragù and dry aged beef.

#### COMPOSITION

**Variety:** 100% Cabernet Sauvignon (dry grown)

**Alcohol:** 13.8%    **pH:** 3.62    **Total Acidity:** 6.2 g/L

**Residual Sugar:** Dry <0.5 g/L

