



# BROWN HILL

## 2017 Hannans Cabernet Sauvignon



### Wine Specs

<b>Vintage:</b>	2017
<b>Varietal:</b>	Cabernet Sauvignon
<b>Harvest:</b>	30 <sup>th</sup> March – 10 <sup>th</sup> April 2017
<b>Acid:</b>	5.7 g/L
<b>pH:</b>	3.6
<b>Bottled:</b>	May 2018
<b>Alcohol:</b>	14.0%

### Tasting Notes

<b>Colour:</b>	Deep, dark red
<b>Nose:</b>	Black currant and dark cherry with savoury oak.
<b>Palate:</b>	Plum, cassis and black olive compliment mineral complexity.
<b>Cellar:</b>	10 years

### Vineyard Notes

Ahead of the 2017 vintage we retrained many vines back from spur pruning to cane. This, as well as the season, resulted in higher yields with healthy, well balanced vines. A laborious autumn and early summer of hand selection of fruit to reduce crop load led to perfect ripening and exquisite fruit quality.

### Production Notes

The grapes were handpicked at a variety of ripeness levels over twelve days. The fruit was destemmed, hand sorted, crushed and then transferred to tanks. Yeast was added to initiate fermentation which took approximately 10 days at 25 degrees. After fermentation the wine was pressed to stainless steel vats for malolactic fermentation after which it was racked to French oak barrels (25% new) for maturation.

### Food Pairing Notes

Herb crusted lamb rack

**Winemaker:** Nathan Bailey & Haydn Millard