

ESTD
HARDYS
1853

CHAR NO.3

CABERNET
SAUVIGNON
McLAREN VALE
2018

A range of bold rich reds, aged in charred No.3 oak barrels. Charred barrels impart distinct characteristics and a deep complexity to the wine. The degree of barrel charring increases on a scale from No.1 to No.4 – the highly charred No.3 barrel enhances the roasted coffee and chocolate characters, revealing a subtle toasty flavor and smooth finish.

Winemaker's Notes

The 2018 inaugural release of Char No.3 Cabernet Sauvignon is a fine expression of archetypal McLaren Vale Cabernet Sauvignon, displaying fantastic varietal characters of cassis, chocolate and mocha. The fine tannins and oak spice provide complexity and length of palate with a smooth finish.

Vintage Conditions

2018 saw a typically warm and dry growing season in McLaren Vale with temperatures generally 1 degree Celsius above average.

Spring rains brought good growth and soil moisture out of a relatively dry winter. January and February saw near ideal conditions deliver Cabernet Sauvignon with intense colour and flavour development.

Mild conditions extended during March allowing harvest to occur at optimal ripeness.

Tasting Notes

Appearance: Deep crimson

Bouquet: Vibrant varietal blackcurrant, ripe cassis and olive tapenade with lifted notes of milk chocolate, tobacco leaf and charred oak spice.

Palate: Rich notes of red currants, plum with thyme and savoury ground spice. Bold tannins and complexity balanced with incredible length.

Winemaker
Matthew Caldersmith

Cellaring
10+ years

Alcohol
13.7%

Region
McLaren Vale

Maturation
Combination of Charred Oak
Barrels and French and
American oak

Acidity
6.36g/litre

Grape Variety
Cabernet Sauvignon

pH
3.72

