HARDYS

HRB
CABERNET
SAUVIGNON

MARGARET RIVER
FRANKLAND RIVER
MCLAREN VALE
EDEN VALLEY

2018

Winemaker's Notes

History shows that Thomas Hardy first blended grapes from multiple regions in 1865. Thomas believed that blending grapes with different characteristics would complement and enhance the qualities of each region. So began Hardys rich blending heritage; with each new blend a unique code was created starting from A001 and labelled Heritage Reserve Bin or HRB.

Premium parcels of cabernet from Margaret River, Frankland River, McLaren Vale & Eden Valley were hand-picked and berry sorted, before undergoing a cool natural open fermentation, basket pressing and ageing in fine grain French oak.

Meticulous blending has resulted in this outstanding example of Australian Cabernet Sauvignon from an impressive vintage.

Tasting Notes

Wine Style

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

Colour

Inky purple with bright crimson hue.

Bouquet

Rich in lifted aromas of black currant, mulberry, violet with dried herbs, tobacco leaf and notes of dark chocolate and black olive.

Palate

A concentrated and richly textured with layers of dark berry fruit flavours, cassis, green and dark chocolate. Notes of peppercorn, bay leaf, mint and sweet spice contribute to the complexity. Maturation in fine grained French oak underwrites the palate structure and adds subtle vanillin spice, sweetness and texture.

Al0 14.

Alcohol
14.1% Winemaker
Nic Bowen

Acidity Region
6.49 g/L Margaret River
Frankland River
pH McLaren Vale
3.57 Eden Valley

Grape VarietyCabernet Sauvignon

Malolactic Fermentation n/a

Cellaring 7-12 years

use oak

Oak Maturation 100% oak barrel maturation for 16 months as individual vineyard components. 100% French oak, 25% new, balance split evenly to 2nd & 3rd Climate Cool to cold

Age of Vines 20-70 years

HarvestingHand Harvested

