



Maxwell  
of McLaren Vale

# 2010 Little Demon Cabernet Merlot

TASTING NOTE



## THE NAME

In 1871 Scottish scientist James Clerk Maxwell proposed a thought experiment, that involved a hypothetical creature acting as a gatekeeper between two compartments to sort gas molecules according to their speed. At first glance, such a system could potentially create energy from nothing... theoretically impossible given the laws of physics. This hypothetical gatekeeper became known to physicists as Maxwell's Little Demon, and has stirred debate in the science community for more than a century.

## VINTAGE CONDITIONS

The McLaren Vale region experienced above average levels of rainfall over the growing season of 2009; producing very healthy canopies across all varieties. Very cool and mild weather from January through to harvest maintained balanced canopies and crop levels, and combined with cool nights led to slow ripening. Red varieties were of a particularly high standard with dark and thick skins producing an abundance of colour and tannin coupled with desired levels of sugar, flavour and acid at harvesting.

## COLOUR AND AROMA<sup>1</sup>

Luminous dark red in colour, its aroma is reminiscent of mulberry, cassis and dark cherry characters with a hint of dried herb and black tea.

## PALATE<sup>1</sup>

The palate shows both the persistence and structure of Cabernet, and the smooth influence of Merlot. Plush fruit characters, spice and fine silky tannins combine with subtle oak to create a soft and round finish.

## CELLARING POTENTIAL

This wine is made to enjoy upon release, however it is expected that it will continue give excellent flavour at 3 to 6 years of age, assuming satisfactory cellaring conditions.

## TECHNICAL NOTES

Varietal composition: Cabernet 75%, Merlot 25%

Region (GI): McLaren Vale Winemaker: Alexia Roberts

Oak maturation: 16 months in seasoned French oak hogsheads.

Alcohol: 14.5% alc./vol.

<sup>1</sup>Colour, aroma and palate assessed at the time of commercial release.