



Maxwell
of McLaren Vale

2008 Lime Cave Cabernet

TASTING NOTE



THE NAME

The wine takes its name from a 40 metre long man-made cave, hand-dug in 1916 into the solid limestone hill that is now home to the estate vineyards. The hut-like entrance to the Lime Cave is depicted in the Maxwell of McLaren Vale logo. Above this cave, on the crest of the hill, there are 19 rows of "Reynella Selection" Cabernet Sauvignon vines. Planted in 1972, these vines originate from those brought into South Australia by John Reynell over 150 years ago.

VINTAGE CONDITIONS

Vintage 2008 was a vintage of new records. While McLaren Vale is one of the most consistent viticultural regions in Australia delivering premium and ultra premium grapes each year, 2008 will be remembered for the earliest start and finish to a vintage to date at the Maxwell estate. Beginning with the picking of Verdelho on the 5th of February, vintage continued at pace with an Australian record heatwave bringing an early and hectic end on March 22nd (Easter Saturday). The Maxwell estate benefits from early ripening vineyards, so even with such extreme weather conditions, the whites have maintained excellent natural acidity, while the reds have again shone with good average yields, generous full-bodied flavours, fine tannins and brilliant, deep colours.

COLOUR AND AROMA¹

The colour is dense red-black with blue highlights. Enticing aromas of mulberry are complemented by violet overtones, both intermingle with spicy cedary oak.

PALATE¹

The palate again offers abundant mulberry with a luscious compote of dark forest fruits. Subtle dried herb notes and a light earthy character follow. Maturation in French oak provides a well balanced cedary note. Fine, long-grain tannins persist and provide excellent palate length.

CELLARING POTENTIAL

Given satisfactory cellaring conditions, it is expected this wine will drink particularly well at around 6 to 8 years of age. Previous vintages of this wine have performed exceptionally well in the winery's cellars beyond 10 years.

TECHNICAL NOTES

Varietal composition: Cabernet Sauvignon 100%

Region (GI): McLaren Vale

Oak maturation: 24 months in French oak hogsheads (30% new).

Alcohol: 14.5% alc./vol.

pH: 3.41

TA: 6.77g/L

¹Colour, aroma and palate assessed at the time of commercial release.