



Maxwell
of McLaren Vale

2009 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 Winter of 2008 again brought low levels of rainfall; combined with a subsequently dry Spring indicated that drought conditions were still prevalent. Moving into 2009, the relatively mild mid-Summer months encouraged healthy canopy growth with small bunches. Early February saw one week of excessive temperatures which led to quick ripening of white varieties and vintage began approximately one week earlier than expected. This heat also presented challenges to some older vines or under nourished vineyards across the region. Thankfully, this small spike in heat was followed by several weeks of mild days and cool nights which slowed the ripening of red varieties and led to good balance of sugar, acid, flavour and tannin prior to harvest.

COLOUR AND AROMA¹

Luminous dark red in colour, it's aroma is reminiscent of blackberry, mulberry and dark cherry with a hint of cedar and spice.

PALATE¹

The palate shows both the persistence and depth of Cabernet, and the smooth influence of Merlot. The wine's aromas continue through to create a lush and velvety palate, with interlacing silky tannins and subtle oak combining 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 (and well beyond), assuming satisfactory cellaring conditions.

TECHNICAL NOTES

Varietal composition: Cabernet 70%, Merlot 30%

Region (GI): McLaren Vale

Oak maturation: 16 months in seasoned French oak hogsheads.

Alcohol: 14.0% alc./vol.

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