



Little Demon

Cabernet Merlot 2017



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 2016 was very wet, with Pedler Creek flooding into some of our lower lying vineyards, a once in a decade event which refreshes the soils, allowing salts to be flushed away. From August to early January conditions were quite dry, allowing healthy restrained growth across the estate and average crop levels have resulted in high quality grapes.

Colour & Aroma

Aromas of raspberry, chocolate & dried herbs.

Palate

The palate shows fresh fruits; plum, blackberry and cherries. Well balanced tannins and subtle vanilla oak create a soft round finish.

Pairing

Slow cooked beef short rib.

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Technical Notes

Varietal Composition:

Cabernet 80.4%
Merlot 19.6%

Region (GI):

McLaren Vale

Oak Maturation:

Maturation in old and new seasoned oak hogsheads.

Alcohol:

13.5% Alc./Vol.

TA:

6.3 g/L

pH:

3.57

Winemakers:

Kate Petering
& Mark Maxwell

Winemaker comments:

This wine is made to enjoy upon release, however it is expected that it will continue to mature to 5-10 years of age.