



# The Orchard Cabernet 2021

## The Wine

Not so many years ago, McLaren Vale to Willunga was as well known for almond production, with 5000 acres of orchards across the plains to the sea. With the rising reputation of McLaren Vale as a wine region, the vines won out and the almond orchards were replaced.

Our old almond orchard was the perfect site for a Cabernet vineyard. All that remains of the orchard is an avenue of snowy white blossoming almond trees on the fence line, a reminder of an industry gone by.

## Vintage Conditions

McLaren Vale's 2021 vintage was high yielding of great quality. We believe that the quality levels were some of the best in twenty years. A mild winter and sunny conditions saw good budburst and flowering around October.

Two good rain events in late January and early February were enough to freshen the leaves prior to harvest.

## Colour & Aroma

Classic Cabernet. Tomato leaf, blackcurrant, bay leaf and subtle oak characters.

## Palate

Palate follows through from the nose, bay leaf, blackcurrant, hints of chocolate. Smooth tannins and vanillin oak balance out of the back, palate, giving length and structure.

## Pairing

A butterflied leg of lamb, garlic & rosemary butter & served with crispy duck fat potatoes.

## Technical Notes

Varietal Composition	Region (GI)	Alcohol
Cabernet 100%	McLaren Vale	14.5% Alc./Vol.
Residual Sugar	TA	pH
2.72g/L	6.8g/L	3.49

## Winemaking Notes

Grapes harvested from our Maxwell vineyard, namely our 'Almond Block' Wines vinified traditionally but given some extra time post fermentation on skins to build tannin and structure. 18 months in older (2.5 year old) French and American oak. Cellar for 5 years.

## Winemakers

Kate Petering  
Mark Maxwell