

2016 “HENRI” CABERNET-MERLOT-PETIT VERDOT

DESCRIPTION

Henri is based on a traditional left-bank Bordeaux blend produced from Cabernet Sauvignon, Merlot and Petit Verdot which were picked late producing a much larger and more luscious wine than our normal reds. We will only produce 'Henri' in years when the conditions are ripe for fuller bodied red wines which makes it a very special blend. It will appeal to those looking for a hearty red! This wine is a blend of three classic Bordeaux varieties –Merlot, Cabernet Sauvignon and Petit Verdot. The 2016 vintage was about 2 weeks earlier, allowing us to keep a portion of these varieties on the vines for a late harvest (4 weeks after the rest of our Cabernet, Merlot and Petit Verdot were harvested).

TERROIR

Our family's estate is in the hills above Rylstone in the Central Ranges of NSW with 53 hectares of vines first planted in 1998 above 600m altitude with a North-East aspect. Soil structure is sandy-loam mixed with limestone; the temperature range is as cool as Tasmania and Central Otago through the growing season; and the climate is inland/continental (large day/night variation) creating a terroir similar to Burgundy (our ancestral home) and Champagne.

VINEYARD

Cabernet Sauvignon sourced from B Block. The Merlot and Petit Verdot were sourced from B Block with an average vine age of 16 years at the time of harvest

Harvest: Machine harvested on 10 May 2016 with a baumé of 15.3.

Vintage Conditions: 2016 started quite wet, requiring active trellis management, but for the final 3 months was dry and hotter than average producing a vintage approximately 2 weeks earlier than average.

VINIFICATION

Pressing was over 24 hours with 8 days of maceration and fermentation in potter tanks using 100% destemmed bunches. Juices from the last pressing were not retained.

AGING

2 to 3-year-old French (Seguin Moreau) barriques for 9 months sourced from Seguin Moreau. The oak was medium grained and medium toasted.

TASTING NOTES

Deep ruby purple in colour, with aromas of red berry, spice and fig notes. The palate is full bodied, with dense dark berry fruits, dark chocolate and vanilla characters. A splendidly made wine, it will cellar beautifully...our vineyard manager has already laid down a case :-)

VIN ET GASTRONOMIE

This wine is well suited to classic beef, game or lamb roasts, or stews like Côte de Boeuf or Pauillac Lamb. Stronger cheeses like Roquefort, Camembert and Brie work well with the tannins.

WINE TIPS

Cellaring Potential: 15 to 20 years (2031 to 2036)

Serving Temperature: 16 to 18 degrees C / 61 to 65 degrees F

VARIETAL MIX:

54% Cabernet Sauvignon,
31% Merlot, 14% Petit Verdot

ALCOHOL:

15.5%

BOTTLED (RELEASED):

January 2017 (March 2017)

BOTTLES PRODUCED:

8,880

