

ALPHA CRUCIS

McLAREN VALE

2020 TITAN CABERNET SAUVIGNON

VARIETAL: Cabernet Sauvignon

REGION: McLaren Vale



VINTAGE 2020: Showing early signs of a classic vintage. A mild and dry spring and summer prevailed throughout the vintage. The mild conditions ensured we were able to harvest the grapes at the perfect time for each vineyard. Cabernet produced average sized crops in McLaren Vale that shows wonderful balance and structure. The wines will drink very well at release and for the many years to come.

THE WINE

AROMA: A perfumed Cabernet Sauvignon with notes of rose petals, blackcurrant and dark cherry fruits, with some dry crushed leaf notes and vanilla bean.

TASTE: A medium to full bodied wine that is well balanced. It shows fruits of blackcurrant and cherry, which combine with rose petals and cacao nibs. It's fleshy up front with firm, yet vibrant fruit tannins which provide a long finish.

DRINKING WINDOW: Will reward cellaring for 5-7 years or more.

FOOD MATCH: Veal Saltimbocca with rosemary potato's.



@donna.hay

WINEMAKING

HARVEST: Sourced from 2 parcels of vines aged 25 years and 50 years old on Chalk Hill Road. The parcels were handled separately throughout until blending.

FERMENTATION: 10 days in open fermenters with cultured yeast. Gentle plunging of the cap ensured the fruit tannins were not overly aggressive and the wine retained it's natural balance.

AGEING: Aged in a combination of new, 2nd use and 3rd use French oak barrels, of which the new oak was no more than 10% of the total. The parcels were matured for 18 months in barrel.



Family owned and estate grown since 1964

Chalk Hill Wines

56 Field Street McLaren Vale SA

@chalkhillwines