



2016 H-Block Shiraz Cabernet

On the banks of the Greenock Creek, Otto Kasper planted a single block with two Cabernet parcels and a Shiraz parcel sitting side by side, thus creating the perfect opportunity to make a single block of the great Australian blend, Shiraz Cabernet. Effectively, a blend of the best - our Clos Otto Shiraz and von Kasper Cabernet.

VINTAGE

Leading up to the 2016 vintage, a dry winter and early spring was relieved by 60mm of rain in the first week of November. Consistently warm conditions through late spring and early summer provided ideal ripening conditions with no disease pressure, also bringing expected harvest dates forward. Warmth through December and most of January was followed by a 60mm rain event in the last week of January. This, along with a long spell of mild temperatures provided the vines with some relief. The result was a slowing of sugar ripening and thus providing increased flavour development. Harvest dates mostly returned to normality and the balance of seed and flavour ripeness was the best I have seen since 2010. Andrew Quin, Winemaker.

VINEYARD

The H-Block is positioned in our Otto vineyards adjacent to the Greenock Creek (250m ASL). The vines are grown in fertile, deep red clay loam soils with bluestone at depth. The composition and depth of the soil allow this block to show a true representation of fruit to the bottle as it requires minimal water inputs and has great airflow due to gully breezes that cascade to the creek, reducing the disease risk. Being grown on an east-west VSP (Vertical Shoot Positioning) trellis system allows the fruit not to be exposed to any prolonged sunlight in the fruit zone resulting in fruit that is truly varietal with acidity and flavour intensity.

WINEMAKING

The fruit was crushed and de-stemmed prior to fermentation, during which 2-3 pump-overs a day were used to ensure the wine achieved a full tannin structure. It was then pressed out to a combination of new (60%) and old (40%) French barrels where it underwent natural malolactic fermentation. The wine was then racked off lees and returned to oak to mature. The wines were kept separate for the first 6 months of maturation before being blended and returned to oak, a total of 22 months in oak. Andrew Quin, Winemaker.

PROFILE

Although the smaller percentage in the blend, Cabernet manages to play the lead aromatic and flavour role here! Choc mint, peppermint and spearmint appear in equal measure with blackberry and plum underneath. Fleshy black fruits line the sides with choc mint filling in the middle. Consistent fine grain tannins create a complete palate that displays power, depth and great length!

REVIEWS & ACCOLADES

James Halliday
2016 - **95 points**
2015 - **97 points**
2014 - **97 points**
2013 - **97 points**
2012 - **98 points**

HARVEST DATE	ANALYSIS	VARIETY
Shiraz - 27th Feb	Alcohol 14.5	65% Shiraz
Cabernet - 3rd March	Acid 6.7	35% Cabernet
	pH 3.59	
CROP LOAD	DRINK	BOTTLED
Shiraz - 5.5 T/Ha	Now to 2036	January 2018
Cabernet - 6.0 T/Ha		

