



Cabernet Sauvignon Merlot 2003

Smith & Hooper wines are sourced entirely from two Wrattobully estate vineyards - adjacent vineyard blocks previously owned by the Smith and Hooper families.

These are premium red wines from exceptional vineyard sites where the winemaking philosophy is to let the terroir speak for itself - and it does. The elements of soil and climate at Smith & Hooper have transformed the noble varieties of Merlot and Cabernet Sauvignon into wines of finesse and distinction.



WINEMAKING / VITICULTURE

Wrattobully is situated about 300 km south-east of Adelaide and about 30 km north of Coonawarra. The climate is a balance between those of the viticultural regions of Coonawarra and Padthaway with the average summer temperature one degree warmer than the former and one degree cooler than the latter.

The Smith and the Hooper vineyards are situated on gentle slopes with rows running predominantly east-west. The soils are well drained and possess the classic terra rossa of red brown earths over limestone - ideal for producing red wine grapes.

Rainfall and temperatures during the 2002-03 growing season at Wrattobully were above average, allowing our vines to set healthy canopies. During February and March prior to harvest, the rainfall was still well above average. Generally the temperatures through to harvest were mild, allowing the grapes to retain excellent balance of flavour and sugar.

The Cabernet Sauvignon grapes are harvested over a range of ripeness levels in order to capture the diversity of flavours exhibited. Different parcels may be harvested from a vineyard, 10 days to 2 weeks apart.

TASTING NOTE

Smith & Hooper Cabernet Sauvignon Merlot 2003 shows medium to full depth crimson hues. A full bouquet expresses notes of dark cherry from the Cabernet Sauvignon, violet florals from the Merlot and a hint of camphor and woodsmoke from the French Oak. A well rounded palate with excellent upfront fruit is supported by balanced grape and oak tannins which lead to a lengthy velvet finish.

Very approachable now, this wine would be an excellent accompaniment to pasta or tomato based dishes and with careful cellaring, will continue to gain complexity.

VINTAGE INFORMATION

Vintage	2003
Region	Wrattobully
Winemaker	Peter Gambetta
Harvested	April & May 2003
Oak Treatment	Matured for 12 Months in new French hogsheads (20% of blend), balance in older French & American hogsheads & barriques.
Alc/Vol	13.5%
Total Acid	6.1 g/L
pH	3.48

