





CHALK HILL BLUE

2020 CABERNET MERLOT

SOUTH AUSTRALIA

VINEYARD

The grapes for this wine were sourced from the Angove family's own vineyards and premium growers across South Australia. Soils are predominantly red sandy loam over limestone, on gently undulating east west ridges.

2020 was a challenging vintage on many fronts. Frosts were followed by windy conditions during flowering and then a hailstorm that ripped through the region causing significant damage in early November just as the vines were hitting their prime ripening period. Thankfully, the our Vineyard was spared much of the destruction that occurred elsewhere but yields were still significantly down. Stable, dry conditions occurred from December onwards keeping disease pressure under control and with good canopy management the vines were able to ripen their precious cargo to perfection with harvest beginning in late February and continuing to early March. Whilst yields were significantly down, 2020 will be remembered as a vintage of extremely good quality.

WINEMAKING

The grapes for this wine were picked at night to make sure that they were as cool as possible. Crushed to modern rotary fermenters the grapes were then allowed to macerate for 2 days before inoculation and fermentation. Pressed off skins 7 days later and allowed to go through the second malolactic fermentation. The wine has then had minimal handling prior to filtration for bottling.

TASTING NOTES

COLOUR Dark red with magenta hues.

AROMA A delightful combination of mulberry aromas with a hint of

cream ventures forth on first impression.

FLAVOUR The palate is full and soft displaying good berry fruit

characters, black cherry, mulberry and plum, with good

length.

CELLAR POTENTIAL 3 Years

HAVE IT WITH ...

Great with just about any meat dish and fantastic with Pizza.