



TASTING NOTE

Name of Winery	Old Plains Wine Co.
Wine	Longhop Cabernet Sauvignon
Vintage	2012
Region of Fruit Source	Mt Lofty Ranges
Sub-Regions	Hillier, Uleybury
Specific Vineyard	French, Hull
Soil	Sandy loam, alluvium. Limestone and quartz
Trellis System	Single wire
Varietal Blend	Cabernet Sauvignon
Winemaker(s)	Domenic Torzi / Tim Freeland
Alc/vol	14 %
pH	3.66
TA	6.43g/L
Age of Vines	15 - 50+ years
Yield per acre	3 tonnes per acre
Total Production	500 cases

The craft

Whole berry, partial wild ferment in small open top fermenters with soft pump overs and minimal hand plunging. Basket pressed with ferment finishing off in barrel. Matured for 16 months in seasoned 90% French and 10% American oak. Two rackings prior to bottling.

Vintage Comments

2012 vintage was a welcome return to what we would consider normal conditions following the damp of 2011. Bud burst and flowering was slightly early across the region. Higher than average November & December rains produced good canopy growth, sheltering the vines during a hot January. The heat eased during February allowing slow and even ripening. Fruit yields were generally down and harvesting was completed at the optimal time. Overall, very high quality, plenty of power and great fruit flavours and intensity.

Vineyard Notes

Two standout vineyards provide fruit for our Longhop Cabernet Sauvignon. At Hillier 50 year old vines sited in sandy loams and alluvium soils give us some typical old vine punch. Heading southeast to the foothills at Uleybury altitudes reaching 300 metres, our vineyard clings to thin topsoils on limestone, and quartz outcrops adding firmness and grip.

Tasting note

Great example of the variety. Approachable and aromatic. Raspberries, blackberries and liquorice jump onto the palate. Well balanced with lovely supple mouthfeel. Fine tannins, plenty of length keep the flavours ticking over long after the wine has gone. Cellar 4-5 years