

WHIP-HAND

Barossa • Cabernet Sauvignon • 2015



Rich, bold Cabernet - more Californian in terms of ripeness and power than elegant Bordeaux.

The Story

The path to the glorious vine is sometimes more than the expected sufferings of the soul. He lost it all; the job, the house, the girl. Searching over the rolling hills, hectares of heat searing thirst; some would have given up, wishing that vivid dream of 99 points wasn't so far away.

Our blue eyed boy has a different tale to tell. His search led to the glorious vine. Not just any vine, but the Master Frank of Vine, yes that's right the true Whip-Hand of all things wine. Life's sweet, forget the rest.

The Wine

For the 2015 vintage we've turned to a couple of RedHeads favourites - Adrian Hoffmann and John Ecket - plus a first outing for Sam Schmidt's fruit.

Adrian Hoffmann's fruit is some of the best in the Barossa; we're lucky to have such a great relationship with him and access to his Ebenezer vineyard. It's this parcel that provides that backbone for the rest of the blend. John Ecket (plus his trusty dog) reside in the Eden Valley - home to some delicious Cabernet. He used to run a steak house before turning his hand to grape growing so he knows exactly what to pair with our 2015 Whip-Hand!

Fermented in open stainless steel fermenters for 10 days then pressed off and racked to a mixture of new and old Hogsheads which it was aged for 14 months and racked off its lees twice. We've used no fining or filtering on this vintage to keep all that character in the wine.

Tasting Note

Dense blackberry and leafy Cabernet notes across a background of dense rich black fruit, cedary oak and mixed spice. Lovely notes of star anise and clove on the palate with rich fruits to support. Chunky Cabernet tannins then continue to drive the length of flavour of the wine.

Food Pairing

Open a bottle alongside cheese - of the mature Cheddar-style - sirloin steak, or leg of lamb with a spicy marinade, de-boned and chargrilled.

Cellar Potential

With its mellow, well-integrated fruit and oak, Whip-Hand makes a delicious glassful right now, but will continue to evolve and develop in maturity for another 12 or so years.



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Grapes: Cabernet Sauvignon
Alcohol (abv): 14.5%
Total Acidity: 6.8 g/l

Residual Sugar: 0.41 g/l
Wine pH: 3.73
Cellar Potential: 12 years



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