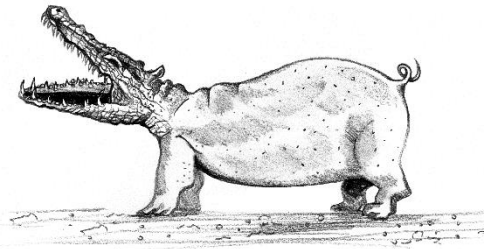


H E S K E T H

# HIPPOCROPIG

CABERNET MATARO  
ARAGONEZ

2017



The Hippocropig inhabited central Australia for thousands of years before European settlers hunted it to extinction. It shared its intelligence with distant Swine cousins whilst its Crocodile and Hippopotamus ancestors gave it speed and surprising agility, without thankfully the ability to death roll.

In the same way that nature has taken the best of these three creatures to perfect the Hippocropig, this wine combines the bright fruit of Cabernet Sauvignon with the soft palate of Mataro and the generosity of the Aragonez grape variety, to make a medium bodied yet densely flavoured red.

**Blending not only makes more interesting creatures, it also makes better wine.**

## WINEMAKING

The Riverland portion of Cabernet Sauvignon was picked in March while the Coonawarra fruit didn't come off until May with both parcels spending between 7-10 days on skins before being transferred to stainless steel for maturation.

The Mataro harvest took place in April before spending 13 days on skins in a large closed-top fermenter. Malolactic fermentation occurred in stainless steel before the wines was barreled down for 5 months maturation.

The Aragonez was picked in late February and fermented in a 10T open top ferment for 7-9 days before spending 12 months in French oak prior to blending and bottling.

## TASTING NOTES

**Colour:** Deep red with purple magenta hues and a red rim.

**Aroma:** Mocha, Christmas spice and vibrant florals. Pomegranate, tomato leaf, spearmint and fresh red fruits.

**Palate:** Strawberry, sorbet and juicy red fruits with clean acid lines and fine structure. Medium length with some spice, very drinkable.

## ANALYSIS

ALC	14.5%	TA	5.9 g/L
RS	0.3 g/L	PH	3.51
OTHER	Vegan		

