

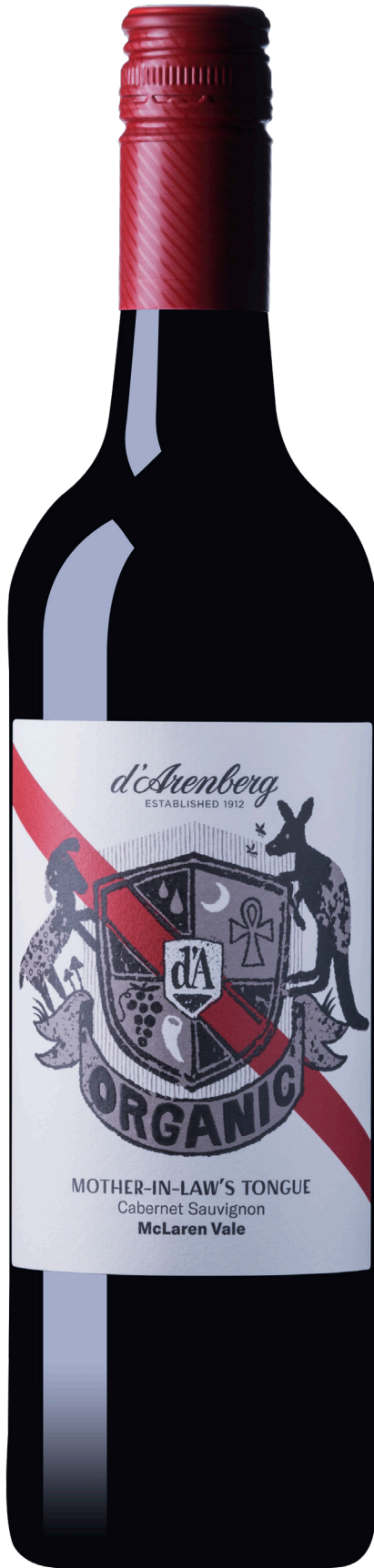


d'Arenberg

MOTHER-IN-LAW'S TONGUE

Cabernet Sauvignon 2021

McLaren Vale, Cabernet Sauvignon (100%)



The Name

A weed that has found favour as an ornamental plant, Mother-In-Law's Tongue is believed to invoke luck, tenacity, persistence and happiness-- not only useful qualities for organic wine production, but also qualities that characterise this wine.

The Vintage

The preceding winter was beautifully wet, flushing the soil of salts and filling the soil profile. Spring too was above average, with rainfalls up until November which was almost completely dry. November was hotter than normal which upset the setting of berries. Just as well as the bunch number was way up. Two inches of rain in early February was much appreciated by the relatively large crops. The heat produced a fast flowering, set, and speedy berry development leading to an early veraison and the equal earliest start of vintage on record. A few days in a row around 35°C in February rapidly ripened early lower cropping vineyards. From then on, the vintage was mild and dry. Average temperatures for autumn were down. Some nice 30°C days late March and early April helped finish ripening of bigger crops and late ripening varieties.

The Winemaking

Small batches of grapes are gently crushed and then transferred to open fermenters. Foot treading is undertaken two-thirds of the way through fermentation, the wine is basket pressed and then aged in French oak for up to 18 months.

The Characteristics

The Mother in Law's Tongue is a classic expression of Cabernet Sauvignon from one of the best McLaren Vale vintages in recent times. The nose manages to express characters from both ends of the Cabernet spectrum, dark berry fruit with savoury cedar-like notes contrast and compliment cool fresh mint and Eucalyptus overtones.

The palate is tight and taut but still shows significant fruit weight and depth. The minimal intervention in the vineyards through our organic practices has encouraged the natural fruit tannins to reach optimum maturity. They are long and chalky and support the lingering fruit length. A little time in glass allows the wine to relax encouraging the sweeter, fruit pastille notes to grow.

There's certainly promise of a long life ahead for this wine or enjoy young with some gentle decanting and a chargrilled t-bone.



Harvest dates	20 Feb - 29 Mar	Alcohol	14.5%
Residual sugar	0.8 g/l	Titratable acid	7.2
pH	3.46	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton