



SPARTACUS CABERNET SAUVIGNON, MALBEC, SHIRAZ

Christo's Paddock Vineyard
Langhorne Creek



VINEYARD PROFILE:

Year planted: 1989 | **Elevation:** 18m | **Aspect:** South facing | **Orientation:** North/South

Geology: Well drained, thick brown loamy sand over a red and brown sandy clay loam, calcareous at depth.

VINTAGE	SEASONAL CONDITIONS Mean Rainfall Sep-Mar: 183.1 mm Mean Jan Temp: 28.1°C	TASTING NOTES	VITICULTURE	VINIFICATION
2014	Rainfall: 189.6 mm Mean Jan Temp: 29.3°C Excellent rainfall, mild summer, fruit ripened slowly.	Bold Bright red fruit, chocolate and salt bush. Ripe powerful tannins. A full flavoured generous red with finesse.	CABERNET: Harvested: 03/04/14 Yield: 3.19 Tonnes Area: 0.8 Ha Baume: 15.5 Acid: NA pH: NA MALBEC: Harvested: 04/04/14 Yield: 0.9 Tonnes Area: 0.3 Ha Baume: 4.7 Acid: NA pH: NA SHIRAZ: Harvested: 13/03/14 Yield: 1.8 Tonnes Area: 2.7 Ha Baume: 15 Acid: NA pH: NA	Barrel Aged: 18 months Oak: 60% new 3 Barrels Cabernet Sauvignon, 1 Barrel Malbec, 1 Barrel Shiraz, French Days on Skins: Cabernet: n/a Malbec: 14 days Shiraz: 10 days
2015	<i>Please note that we did not produce any Spartacus in 2015 due to seasonal conditions impacting high quality Cabernet Sauvignon production.</i>			
2016	Rainfall: 157.8 mm Mean Jan Temp: 28.2°C Dry and warm spring, excellent ripening conditions, good yield.	Elegant Optimally ripe fruit. perfumed bouquet. Intense and bright concentrated pallet yet elegant. Tremendous length and generosity of flavour. A big ripe wine.	CABERNET: Harvested: 16/03/16, 23/03/16 Yield: 5.1 Tonnes, 3.5 Tonnes Area: 2 Ha Baume: 14.5, 15.5 Acid: 4.7, 5 pH: 3.8, 3.83 MALBEC: Harvested: 23/03/16 Yield: 0.76 Tonnes Area: 0.3 Ha Baume: 15.2 Acid: 5.9 pH: 3.79 SHIRAZ: Harvested: 27/02/16 Yield: 2.55 Tonnes Area: 2.7 Ha Baume: 15.6 Acid: 5.6 pH: 3.65	Barrel Aged: 18 months Oak: 80% new French 3 Barrels Cabernet Sauvignon, 1 Barrel Malbec, 1 Barrel Shiraz Days on Skins: Cabernet: 11 days Malbec: 14 days Shiraz: 14 days



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2017	Rainfall: 312.4 mm Mean Jan Temp: 28.1°C Above average rainfall and cooler year led to later than usual harvest.	Robust Full bodied, well balanced. Black and plum fruits. Smokey, earthy with abundant chalky, powdery tannins. Generous fruit with solid concluding grip. Malbec fighting above its weight in the mix.	CABERNET: Harvested: 13/04/17 Yield: 4.33 Tonnes Area: 1.2 Ha Baume: 16.1 Acid: 5.9 pH: 3.83 MALBEC: Harvested: 3/04/17 Yield: 4.55 Tonnes Area: 2 Ha Baume: 13.4 Acid: 5.6 pH: 3.9 SHIRAZ: Harvested: 25/03/17 Yield: 2.58 Tonnes Area: 2.7 Ha Baume: 15.8 Acid: 5.6 pH: 3.77	Barrel Aged: 18 months Oak: 80% new French 3 Barrels Cabernet Sauvignon, 1 Barrel Malbec, 1 Barrel Shiraz Days on Skins: Cabernet: 11 days Malbec: 10 days Shiraz: 12 days
2018	Rainfall: 150.2 mm Mean Jan Temp: 29.4°C Long dry periods. Above average temperatures. Minimal rain. Low disease pressure. Wines are fruit-focussed. Excellent tannins and palate.	Impressive Ripe red fruit, spicy and peppery Rich, detailed, complex. The Cabernet Sauvignon is a feature and makes a very Bordeaux/Medoc/left bank style'. Will suit long ageing.	CABERNET: Harvested: 17/03/18 Yield: 2 Tonnes (pick 1), 1.45 Tonnes (pick 2) Baume: 15.5 / 16.2 Area: 1 Ha Acid: 4.5 / 5.2 pH: 3.97 / 3.84 MALBEC: Harvested: 17/3/18 Yield: 2.22 Tonnes Area: 0.7 Ha Baume: 14.3 Acid: 5.5 pH: 3.79 SHIRAZ: Harvested: 09/03/18, 13/3/18 Yield: 2.18 Tonnes, 3.6 Tonnes Area: 2.7 Ha Baume: 16, 16.5 Acid: 4.3 pH: 3.79, 3.93	Barrel Aged: 18 months Oak: 60% new French 3 Barrels Cabernet Sauvignon, 1 Barrel Malbec, 1 Barrel Shiraz Days on Skins: Cabernet: 12 days Malbec: 11 days Shiraz: 15 / 13 days

