



## Ad Hoc

Ad Hoc is an assembly of varietal wines for any occasion, each wine sourced from its best-suited region in Western Australia.

From Margaret River, to Pemberton, to the regions of the Great Southern, we've grown up and worked amongst the vines. Our knowledge of these regions and relationships with other grape growers enables us to find the best vineyards for each grape variety, and this is what we show with through Ad Hoc.

We've travelled long to find the path of least resistance, enabling us to show you great quality at great value for money.

Ad Hoc are "go-to", dependable wines for any occasion, as characterful as their labels.

## 2014 Avant Gardening Cabernet Malbec

### THE VINTAGE:

The 2014 warm summer cooled off in April, allowing fruit to ripen at a leisurely pace. The Frankland River wine region had an outstanding above average rainfall through the Winter and Spring months. Spring's exceptional conditions allowed the gentle warming and for fruit set. Continuing on with dry and warm days through to April provided excellent quality with incredibly fresh and vibrant wine from the region.

### THE WINEMAKING:

Fruit was hand-picked and crushed to static, stainless steel fermenters via the sorting table. Alcohol fermentation lasted for three weeks with very gentle maceration. The time on skins allowed for softening of the tannins. Components were aged for 10 months in a combination of new and 1-2 year old French oak barrels prior to blending and bottling.

### THE WINE:

An ultra-vibrant medium bodied wine with a bouquet of violets with an earthy-graphite nose. Cedary tannins woven through the cassis and plum of the long palate. Violets from the Malbec, minerality from the Cabernet Sauvignon.

### DRINK WITH:

Grilled Angus beef burger with beetroot and horseradish mayonnaise.

Vineyard	Riversdale
Year Planted	1997
Location	Frankland River, WA
Vines per Hectare	1650
Irrigation	Yes
Clone/s	Unknown
Rootstock	Various
Aspect	North Facing
Soils	Deep gravels over clay

Origin	Frankland River, WA	Vegan	N/A
Variety	Cabernet Sauvignon	Vegetarian	N/A
	Malbec	Organic	N/A
Picking date	April 2014	Biodynamic	N/A
Sugar at picking	13.5° Baume	Allergens	Sulphites
Alcohol	14.0%		
pH	3.67		
Total acidity	4.82 g/L		
Residual sugar	0.5 g/L		
Bottled	February 2015		
Cellaring Potential	5-10 years		