



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.

2017 Avant Gardening Cabernet Malbec

THE VINTAGE:

High Rainfall over winter followed by a very cool summer, with harvest extended into mid May. The dry cool conditions help yield some of the best Riesling, Shiraz & Cabernet seen in many years. Fruit thinning was essential and in some cases many passes were made to get the crop loads balanced but diligence and patience was rewarded.

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, cool climate-grown wine; bouquet of citrus and violets with an earthy-graphite nose. Cedary tannins woven through the cassis and plum of the long palate. Violets from the Malbec, citrus and minerality from the Cabernet Sauvignon. A vibrant wine with fine tannins and a soft texture.

DRINK WITH:

Grilled Angus beef burger with beetroot and horseradish mayonnaise.

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|-------------------|------------------------|
| 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 |

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|---------------------|------------------------------|------------|-----------|
| Origin | Frankland River, WA | Vegan | N/A |
| Variety | Cabernet Sauvignon Malbec | Vegetarian | N/A |
| Picking date | April 2017 | Organic | N/A |
| Sugar at picking | 14.0° Baume | Biodynamic | N/A |
| Alcohol | 14.5% | Allergens | Sulphites |
| pH | 3.64 | | |
| Total acidity | 5.50 g/L | | |
| Residual sugar | 0.5 g/L | | |
| Bottled | March 2018 | | |
| Cellaring Potential | 5-10 years | | |