



## 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.

## 2019 Avant Gardening Cabernet Malbec

### THE VINTAGE:

Low rainfall in winter and spring with some devastating frost events made the summer ripening season late. A tricky harvest to say the least but patience (and a bit of luck) paid off in the end with some exceptional wines being the ultimate result.

### 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.

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 Malbec	Vegetarian	N/A
Picking date	April 2019	Organic	N/A
Sugar at picking	14.2° Baume	Biodynamic	N/A
Alcohol	14.7%	Allergens	Sulphites
pH	3.36		
Total acidity	6.25 g/L		
Residual sugar	2.0 g/L		
Bottled	October 2021		
Cellaring Potential	5-10 years		