



## Elephant In The Room “Mammoth” Cabernet 2018

<b>Grape Variety:</b>	<b>90% Cabernet Sauvignon, 10% Merlot</b>
<b>Region:</b>	<b>100% Limestone Coast (Mount Benson)</b>
<b>Winemaker:</b>	<b>Corey Ryan</b>
<b>Closure:</b>	<b>Screwcap</b>
<b>Alcohol:</b>	<b>13.5%</b>



**Summary:** The Elephant in the Room wines are proudly large in scale and expansive in flavour. Ignoring fashion and braving the scorn “wine thought police” Elephant in the Room was created to give consumers exactly what they want – full bodied and mouth-filling wines that deliver maximum pleasure. Each wine is sourced from slow-ripening cool climate vineyards in the Limestone Coast of South Australia and partially matured in French Oak before final blending and bottling by Corey Ryan.

**Vineyards:** Sourced from established vineyards in the coastal Mount Benson district of the limestone coast. The sheltered aspect and consistent temperatures combine to ensure the retention of natural acidity in the elegant fruit harvested whilst promoting long, slow flavour development.

**Winemaking:** Partially hand harvested before de-stemming primarily in closed fermenters with pump overs with a portion of open fermenters., All components blended post fermentation before two thirds were matured in stainless steel and one third was matured in French oak for nine months months before bottling with minimal fining, filtration and sulphur addition.

**Vintage 2018:** Careful vineyard management is always required at the best of times but particularly in 2018 for the Limestone Coast as early November frosts caused a considerable reduction in yield. The timing of the frost event was okay from a ripening perspective and with a consistent and even temperature of the subsequent few months the fruit that remained developed beautifully with great bright flavours and fine, fresh acidity. Indeed 2018 is looking very good across all of the State of South Australia.

**Tasting Note:** A lifted and expressive nose of red berries, blackcurrants and distinct varietal tobacco leaf and forest floor. The palate is fruit-driven and vibrant with an open and approachable core of supple berried fruits, plums and cassis building to a ripe and mouth-filling back palate. Again classic varietal leafy notes and fine tannins provide an authentic Cabernet taste profile with bright acidity and fine tannins provide definition to the long finish. A perfect each way bet – excellent to drink now but able to improve with up to five years cellaring.