

# HARDYS

In 1853 Australia, against a backdrop of global uncertainty Thomas Hardy set out to make wines 'revered around the world'. In today's uncertain world Hardys continues to provide consumers certainty in their wine choice each and every time.

With over 9,000 global awards, a band of ambassadors around the globe, every bottle is a mark of...Certainty in an Uncertain World.

## 2016 Hardys The Eight Cabernet Sauvignon Shiraz



### HARDYS THE EIGHT

This special release of Hardys The Eight 2016 combines our passion for creating a wine truly unique to Australia – a Cabernet Sauvignon and Shiraz blend.

Made from eight select barrels, this rare wine combines exceptional parcels from some of Australia's most esteemed vineyards; Frankland River, McLaren Vale and Coonawarra, creating a wine of harmonious complexity, power and grace.

### GRAPE VARIETY

Cabernet Sauvignon & Shiraz

### COLOUR

Deep purple with bright crimson hues

### NOSE

Powerful and lifted aromas of dark bramble fruit, blackberry, plum and mulberry with secondary notes of liquorice, dark chocolate, charred meats, peat, black olive, cola and vanilla bean.

### PALATE

A wine of incredible density, vibrancy and power with layers of rich dark berry fruit, dark chocolate, peppercorn and sweet spice. Fleshy, lush and flavoursome with layers of fine velvety tannin, this is a wine of remarkable complexity, balance and persistence.

### VINEYARD REGION

Frankland River (47%)  
McLaren Vale (44%)  
Coonawarra (9%)

### VINTAGE CONDITIONS

2016 vintage in Western Australia was characterised by warm to hot and dry conditions. Rainfall experienced during winter and spring was well below average leading to earlier than normal ripening and picking times. McLaren Vale proved to be quite unique with high quality fruit delivered. A cool winter and warm spring was preceded by a late rainfall event that boosted vine growth and refreshed the vineyards. Closer to harvest the fruit ripened with the assistance of mild summer temperatures and sporadic rain.

### WINE ANALYSIS

Alc/Vol: 14.43%  
Acidity (TA): 6.57 g/L  
pH: 3.48  
Residual Sugar: 0-2g/L

### PEAK DRINKING

Cellar for at least 20 years.

### FOOD MATCH

Enjoy with BBQ lamb ribs, beef stew or roast vegetable stack with parmesan cheese.

### WINEMAKER

Helen McCarthy

