



Little Demon

Cabernet Merlot 2018



The Name

In 1871 Scottish scientist James Clerk Maxwell proposed a thought experiment, that involved a hypothetical creature acting as a gatekeeper between two compartments to sort gas molecules according to their speed. At first glance, such a system could potentially create energy from nothing... theoretically impossible given the laws of physics. This hypothetical gatekeeper became known to physicists as Maxwell's Little Demon, and has stirred debate in the science community for more than a century.

Vintage Conditions

The grape quality for the 2018 harvest was formed by having a good wet season in 2017, but a dry season ensuing hich prevents excessive vigour or disease problems. Summer was unusually dry, there was as little as 10mm of rain from 1st of January to mid-April.

Favourable summer ripening weather with daytime temperatures in the high twenties, with cool nights, led to fruit in great condition at picking. The good condition of fruit going into the winery allowed winemakers the freedom to give unrushed care for the fermentation period.

Crop yields were 15-20% down on Vintage 2017 compared to average.

Colour & Aroma

Aromas of raspberry, chocolate & dried herbs.

Palate

The palate shows plum, blackberry and cherries.

Well balanced tannins and subtle vanilla oak create a soft round body & a lasting finish.

Pairing

Slow-cooked beef short rib.

Technical Notes

Varietal Composition:

Cabernet 82.8%
Merlot 17.2%

Region (GI):

McLaren Vale

Oak Maturation:

Maturation in old and new oak for Cabernet. Merlot aged in old oak only.

Alcohol:

14.5% Alc./Vol.

TA:

5.8 g/L

pH:

3.69

Winemakers:

Kate Ptering
& Mark Maxwell

Winemaker comments:

This wine is made to enjoy upon release, however it is expected that it will continue to mature to 5-10 years of age.