



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.

2018 Avant Gardening Cabernet Malbec

THE VINTAGE:

A dry start to the winter followed by timely spring rains. The summer was cool and mild which allowed fruit to ripen very slowly resulting in strong acidities and deep colours for reds with full flavours and lower sugar levels. A very strong vintage for the region.

Vintage Rating—9/10

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.

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
 Variety Cabernet Sauvignon Malbec
 Picking date April 2018
 Sugar at picking 13.8° Baume
 Alcohol 14.3%
 pH 3.50
 Total acidity 6.26 g/L
 Residual sugar 0.5 g/L
 Bottled March 2019
 Cellaring Potential 5-10 years

Vegan N/A
 Vegetarian N/A
 Organic N/A
 Biodynamic N/A
 Allergens Sulphites