



H I C K I N B O T H A M
CLARENDON VINEYARD





HICKINBOTHAM

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The Hickinbotham Clarendon Vineyard covers a steep cut of country from the ridgetops above the village of Clarendon to the Onkaparinga River in the gorge below. Since its establishment in 1971, the Hickinbotham vineyard has become a part of Australia's wine heritage, supplying fruit to produce many of Australia's greatest wines. At the helm of the historic vineyard since 2012, winemaker Christopher Carpenter is continuing the winemaking legacy that began at Hickinbotham nearly 50 years ago.





— HICKINBOTHAM CLARENDON VINEYARD —

HISTORY

A renowned housing developer, Hickinbotham was hardly a stranger to viticulture and wine. He was the son of Alan Robb Hickinbotham, who was usually known simply as ‘Hick.’ Appointed deputy principal of the famous Roseworthy Agricultural College in 1929, Hick went on to become one of Australia’s most influential wine figures when he established the wine science department there. His two-year Diploma in Oenology course commenced in 1936, and went on to feed Australia with well-educated winemakers for generations.

Early Roseworthy graduates included great men like Ray Beckwith, the Penfolds wine scientist who, with Hick’s encouragement, first discovered the importance of pH in winemaking in 1936, an achievement which changed winemaking forever. Beckwith went on to appoint Max Schubert to the chief winemaking position at Penfolds Magill, where together they worked on the creation of Grange Hermitage.

Another formidable graduate was Hick’s second son, Ian, who conducted the world’s first deliberately induced and monitored malolactic fermentations at Wynn’s Coonawarra in the 1952 and 1953 vintages.

After noticing an auction for a parcel of country property and fully aware of the 125 year history of the vineyard across the river, Alan Hickinbotham Jr. decided to bid on the land. “I was sure we couldn’t go wrong if we planted vines. The auction was being held on that very day, so I had to bid for the property on the spot. Fortunately my bid of \$54,000 was successful.”

With typical Hickinbotham determination, Alan and his family began establishing water reservoirs and planning a





— HICKINBOTHAM CLARENDON VINEYARD —

HISTORY

serious vineyard. They removed 16ha of large trees, and began planting Cabernet Sauvignon and Shiraz on dry-grown, terraced blocks. He soon bought 37 hectares called Schmidts on the opposite side of the road (facing south), and his son David added another 16 hectares neighbouring the original north-facing purchase, then more land on the western side.

“We all pitched in, living in a caravan on the property while we trimmed vine stocks for planting,” Alan would say. “It is very satisfying to note that those original 28 hectares of dry-grown Cabernet Sauvignon and Shiraz produced the best grapes of the vineyard. We were delighted when our first red, the 1976, won three gold medals.”

“The Clarendon Vineyard has continued the legacy of my father,” Alan often said with great pride. The Hickinbothams were very highly regarded for the sublime quality of the fruit they grew at Clarendon, selling select parcels to Penfolds for Grange and to Hardy’s for their equivalent white flagship, the Eileen Hardy Chardonnay. By 2000, Alan’s son David Hickinbotham had established a partnership with winemaker Roman Bratasiuk, who with great success launched his Clarendon Hills Hickinbotham Vineyard. After Alan’s passing in 2010, David took over the stewardship of the property, but due to poor health decided this steep 186 hectares property was too much to handle, and sold Hickinbotham Clarendon Vineyard to the Jackson family in January 2012.

Since then, the white varieties and Pinot Noir have been removed and replanted with red Bordeaux varieties.

Using select parcels from Alan Hickinbotham’s original 1971 plantings, Today, the winery focuses on crafting premium Cabernet Sauvignon, Shiraz, Grenache and Merlot.

We think old Hick would be proud.





— The MCLAREN VALE —

HISTORY

Located about 35 kilometres south of Adelaide, sits the seaside winemaking region of McLaren Vale.

Just three years after the proclamation of the colony of South Australia, the unknown region was surveyed by John McLaren in 1839. English settlers, in very small numbers at first, immediately began to move in. Once cleared, the



undulating land was quickly recognised as very fine for the growing of grain, vegetable gardens and orchards, but it seems the English were thirsty, and breweries and vineyards were not long to follow.

John Reynell began his vineyard at Reynella in 1838. In 1848 the Morphett brothers began the Clarendon Vineyard for Squire Leigh, and in 1850 George Pitches Manning planted his first vines at Hope Farm.

The South Australian government grape vine survey of 1857 recorded a total of 427 hectares of vines planted around the State, with 33 of these hectares around the outskirts of what has become the McLaren Vale wine region.

A visitor to McLaren Vale in 1845 reported in *The South Australian* of that year “almost the whole of the country inns visited on this trip are neatly and cleanly kept. Everywhere the traveller meets with civility and attention, and everywhere is struck with surprise at the moderate charges.”

Through booms and busts, vineyards gradually and determinedly filled the region.

GEOLOGY

Few winemaking regions can lay claim to such distinctive geological boundaries as McLaren Vale. Roughly ten kilometres wide, and about 40 in length, the embayment began to form about 50 million years ago, when Australia was part of Gondwana, at the South Pole. Ancient formations (between 500 million and 1.6 billion years) of hard rock formed a great mountain range. Two dramatic fault lines, parallel to each other, moved, and the land between them slumped, leaving this distinctive trough.

As Australia broke from Gondwana and moved north, this embayment was gradually filled with layers of marine sediment as the seas rose and fell with the ice ages. Forming a complex geological sandwich, layers of freshwater riverine sediment also came down as the ancient mountain ranges wore away and washed through the embayment to the sea. These diverse layers of sediment, all younger than 56 million years, form the embayment’s floor.

The two fault lines, long dormant, provide the prominent escarpments along the sides. These distinctive boundary ‘walls’ are composed of confounding geological groups all older than 500 million years.

Through the epochs, the northern end of the region has been squeezed and uplifted, so the floor of the embayment slopes gradually from Clarendon to the southwest, where it spills gently into the sea at the Gulf St Vincent.

At its northern, highest end at Clarendon, McLaren Vale touches the border of the Adelaide Hills wine region in the South Mount Lofty Ranges.



— The MCLAREN VALE —

HISTORY of WINEMAKING

The colony of South Australia was only ten years old when the hills of Clarendon were surveyed as a private township in 1846.

Viticulture commenced there in the same year, when the Morphett brothers, George and John began planting vines for their Gloucestershire friend and partner, Squire William Leigh.

They planted on a steep slope in the gorge of the Onkaparinga River, about 25 kilometres south of Adelaide and 15 kilometres east of the Gulf St Vincent.

St Vincent, coincidentally, is the patron saint of viticulture. He seems to have blessed the Clarendon vintner from the start. By 1858 the vineyard, under the stewardship of Edward John Peake (who worked on Leigh's Gloucestershire estate), grew 5 times over to include 30,000 vines and covered nearly 10 hectares.

Peake was an untiring, highly creative colonist. A magistrate and member of Parliament, he was also a keen sketcher and painter, an auctioneer, real estate developer, mining magnate, president of the local militia, and manager of the new state's railways and transport.

As an amateur expert in English Gothic Revival architecture, Peake had a significant influence on the design and construction of St Francis Xavier's Cathedral in Adelaide. His contribution to architecture is still present in the stately old buildings on Clarendon's main street.

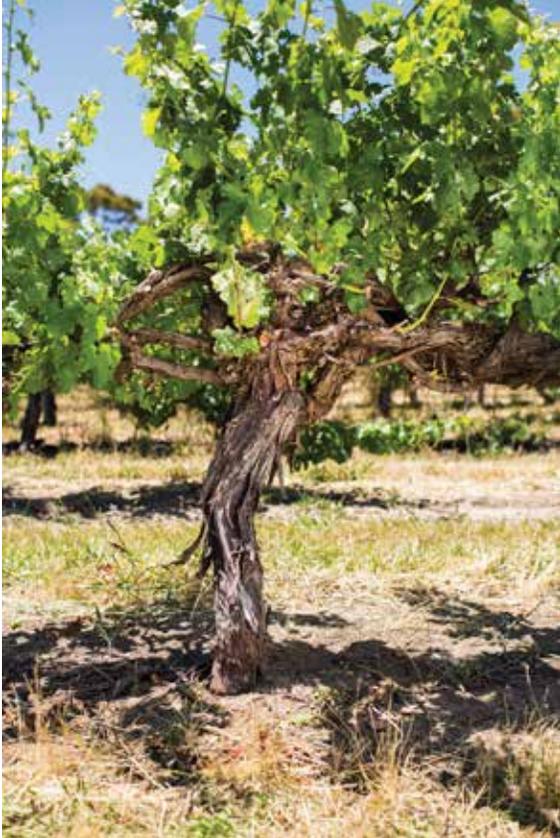
In 1862, Ebenezer Ward, a journalist who was later to become a parliamentarian and the first Minister for Agriculture in Australia, visited Peake at Clarendon and wrote an account of the estate:

He described "patches of cultivation [which] contrast with the rugged and undisturbed wilderness of nature."



HISTORY of WINEMAKING

Of Peake's vineyard, he wrote that it "towers high above the surrounding objects, and appears, as it truly is, a gigantic pyramid of verdure. Its slopes and summits are clothed with luxuriant vines, and their dense and verdant foliage is unbroken by one barren spot, and unvaried by one foreign plant."



In 1868, Ward added to his account. By then, the vineyard was much bigger and its range of varieties had extended from those sourced purely from the Iberian Peninsula to include more from the Rhône and Bordeaux.

The white varieties included Pedro Ximenez, Temprana, Palamino Blanco, Verdelho and Riesling.

Among the reds were Mataro (Mourvèdre), Grenache, Shiraz, Malbec, and 'Carbinet de Savignon'. Of the last two, Ward said the Malbec yielded "a soft, fine, well-flavoured wine [which] blends well with Carbinet and other grapes," and the Carbinet "an excelled wine, of very marked flavour and bouquet."

By that year, Peake was exporting to Calcutta, Java, New Zealand, Queensland, and Victoria and had sent some parcels to England, "of which encouraging reports have been received."

Several of these wines had won significant awards, including a champion medal at the Intercolonial Exhibition in Melbourne in 1866, and a medal at the Paris show of 1867.

Peake died in 1876, after which the vineyard was bought by Joseph Gillard, a pioneering vintner who had planted a substantial vineyard at Norwood, adjacent to Penfolds' Grange vineyard and winery at Magill, near Adelaide. The mighty winemaker, Mary Penfold, purchased this Norwood vineyard and appointed Joseph Gillard Jr. to the position of Manager and Winemaker of Penfolds Magill.

So began a long relationship between Penfolds and Clarendon: until his death in 1897, the father sold premium grapes to his son for inclusion in the famous Penfolds wines.

The Clarendon Vineyard continued producing fine fruit until the Australian wine industry went into major contraction during the Great Depression. In 1933 much of Peake's vineyard was uprooted. Fortunately the remnant survived until 1976, when painter David Dridan and architect Ian Hannaford rejuvenated and extended the vineyard, and restored Peake's winery and homestead.

This partnership was spurred on by an important development across the river. By then, Alan Hickinbotham had begun the establishment of his Hickinbotham Clarendon Vineyard on another very steep slope on the opposite side of the Onkaparinga gorge.



— The MCLAREN VALE —

THE REGION TODAY

Today's McLaren Vale is dotted with several small villages, all boasting inns and restaurants which would make that 1845 travel writer proud. The older settlements are still rich with cottages and commercial buildings made from the local stone and slate.

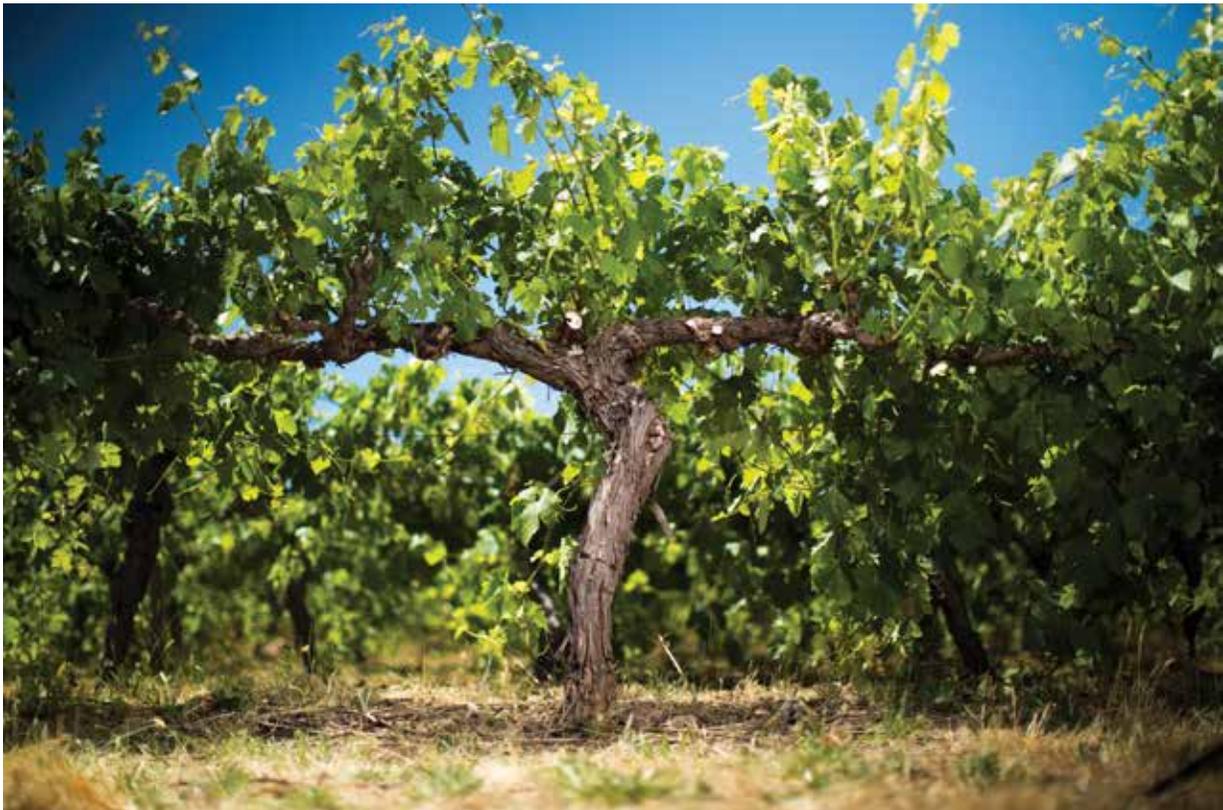
Surrounding these, the vineyards sit like a vast rolling quilt over the hills and vales of the embayment. There are good stretches of native scrub surviving, many thousands of beautiful towering Red Gums in the pasture fields, and various streams and creeks, the most prominent of which is the Onkaparinga River in its steep, stony gorge flowing over the old rocks at Clarendon.

McLaren Vale's proximity to the ocean gives it a higher, more stable background humidity than other South Australian viticultural areas. This gives the wines a softer, more soulful touch than the drier regions. Locals joke about having "the best Mediterranean climate on Earth."

At about 3,035 hectares of vineyard, producing some 60,000 tonnes of premium wine grapes, McLaren Vale is comparable in size to the Barossa Valley, a couple of hours' drive the other side of Adelaide, to the north.

Shiraz is the biggest-planted red, and is the stalwart prestige grape of the region at about 9,500 tonnes harvested per annum. This is followed by Cabernet Sauvignon (2,300 tonnes per annum) and Grenache (1,000 tonnes per annum).

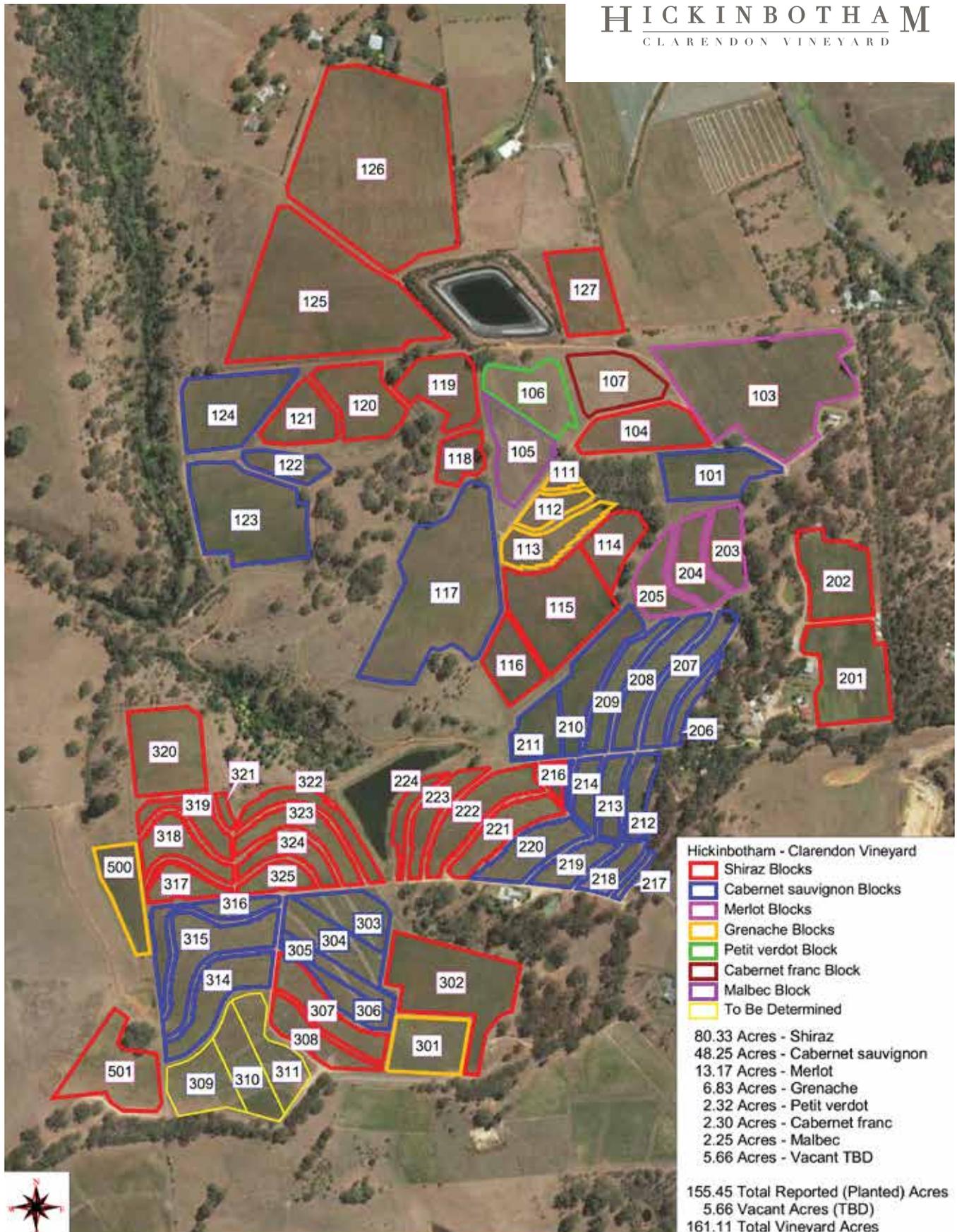
Today, the region has about 2,500 inhabitants, many of which work in the wine, food and tourism industries. There are about eighty cellars, mainly small, which provide tastings and tours. Famous for its seaside lifestyle, McLaren vale boasts a string of beautiful white beaches, bicycle and walking trails, distinctive regional gastronomy, and delicious premium wines and craft beers.





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— CHRIS CARPENTER, WINEMAKER —

Chris Carpenter is the winemaker for some of Napa Valley’s most prestigious wineries, including Cardinale, Lokoya, La Jota and Mt. Brave. He is highly regarded for his mastery of Cabernet Sauvignon grown on the mountain vineyards throughout the Napa Valley.

Since 2012 he has travelled to Australia numerous times per year to oversee the winemaking for the Bordeaux varieties at Hickinbotham Clarendon Vineyard.

“Having the opportunity to live on and learn from the land and the team who farm it is always a key aspect of my winemaking approach,” Chris says. “It’s no different here at Hickinbotham where, in concert with our vineyard manager, we farm each block to the specifics of its individual terroir. We take that attention to detail and carry it over into the winery, managing each fermentation - particularly the native ferments - to their own specifications.”

Chris holds a degree in biology from the University of Illinois, Champaign-Urbana, and an MBA from the University of Illinois, Chicago. While there, he played big-ten football and worked at the local bars. His friends were Chicago artists and musicians; he packs his trombone when he comes to Australia.

During a visit to Napa Valley, Chris discovered a lifestyle that combined his love of the sciences with his growing passion for culinary and wine pursuits. Soon after, he began studying at UC Davis where he earned a master’s degree in both viticulture and oenology. He further studied in Italy at Tenute Antinori, Santa Cristina Estate before returning to Napa Valley to join the winemaking team at Cardinale in 1998. In 2000, Chris was appointed winemaker for Lokoya and he went on to assume that role for Cardinale, La Jota, and Mt Brave.

Chris believes wine should primarily be an honest reflection of its source, and says he’s happiest when he’s seeing others enjoying and appreciating his work.

Regarding the opportunity to make wine from this esteemed vineyard, Chris says, “This is one of the most historic vineyards in Southern Australia and Australia in general. This is a place that is steeped in winemaking history and has a great background of notoriety by way of this place. For me, to have the opportunity to come here and become part of that and add to that history is an unbelievable opportunity.”





— MICHAEL LANE, VINEYARD MANAGER —

Michael Lane graduated from the Urrbrae Agricultural High School and went on to complete his Advanced Certificate in Horticulture in 1991. He was a nursery manager for Bunnings retail chain before setting up his own horticulture consultancy, specialising in pests and diseases, in the Riverland in 1994.

From 1998 to 2006, Michael was vineyard manager for The Terraces, a large vineyard company in McLaren Vale. He switched to work full-time for the Jackson family as viticulturist and vineyard manager of Yangarra Estate Vineyard in 2006.

Over several years Michael managed, with Winemaker Peter Fraser, the transition of the Yangarra Estate Vineyard from a conventional to a fully certified organic and biodynamic vineyard in 2012.

“Our organic and biodynamic practices give our wines a better chance to reflect their particular sites. They are more individual and more expressive of their location. It’s just better; better for the land, better for the staff, better fruit quality— which makes better wine—which is better for everybody,” Michael says.

When the Jackson family acquired Hickinbotham Clarendon Vineyard, Michael assumed the management of viticulture, general farming, remnant vegetation and revegetation over more than 182 additional hectares.

His successful rejuvenation of Yangarra is already being repeated at Hickinbotham; in just two years the changes made to the vineyard and property are obvious and enlightened.

“Hickinbotham is so well suited to premium reds, like Cabernet and Shiraz; we made an early decision to pull out the white varieties like Sauvignon Blanc and Chardonnay. We’re already into a big replanting program; it is premium red country.”

Michael is a respected leader in McLaren Vale viticulture, as a member of the McLaren Vale Grape Wine and Tourism Advisory Group. He is chair of the McLaren Vale Crop Watch Committee; and past chair of McLaren Vale Growers Development Group.





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