

TASTING NOTES

2019 SHIRAZ



GRAPES

Shiraz

DISTRICT OF ORIGIN OF GRAPES

87% Heathcote, 13% Central Victoria

VINIFICATION

The grapes for this wine came from a combination of vineyards. They were all kept separate during their fermentation and maturation lives. The machine harvested volume was crushed and destemmed into static fermenters and pumped over twice a day. After approximately ten days of fermentation, during which time the temperature and acid levels were monitored, they were individually pressed to tank using an air bag press. Finally the wine was racked off gross lees and put into barrel to mature in a combination of new French and older barriques.

OAK MATURATION

20% new French oak component with the remainder in older oak; 25% in 1-2 year old, 25% in 3-4 year old and the balance in older neutral barrels.

ANALYSIS

Alcohol 14.5%
pH 3.59
Acid 5.87g/L
Sugar <1.0gm/L

COLOUR

Rich, deep ruby red.

NOSE

Ripe black and red berry fruits with licorice, spice and warm earth.

PALATE

Plush sweet black mulberries contrast nicely with a touch of sour black cherry and a hint of vanilla. Earth, blood plums, red licorice and spice complete the complex bouquet.

FOOD MATCH

Roast beef with red wine jus, crispy potatoes and fresh winter greens.

WINEMAKER'S COMMENTS

As with previous vintages, the grapes come from two main vineyards, one off the deep red Cambrian soil, the other from tougher more gravelly ground. The first gives us rich, chocolatey and earthy flavours whilst the other has more highly fragrant notes with good acid and sweet fruit. The wine that results is our take on Heathcote shiraz.