

TAR & ROSES



2020 SHIRAZ

GEOGRAPHICAL INDICATION

85% Heathcote 15% 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 volumes were crushed and destemmed into static fermenters and pumped over twice a day. After approximately 10 days of fermentation, during which time the temperature and acid levels were monitored, they were individually pressed to tank using an air bag press. The wine was racked off gross lees and put into barrel to mature in a combination of new French and older

MATURATION

22% new French oak component with the remainder in older oak.

ANALYSIS

Alcohol 14.6%
pH 3.62
Acid 5.8g/L
Sugar <1.0g/L

COLOUR

Rich, deep burgundy red

NOSE

Blackforrest cake esq with a hint of vanilla combined with rich dark fruits. Earth, blood plums, red licorice and spice complete the complex bouquet.

PALATE

A rich palate of mulberries, blackberries and black cherries mingle seamlessly with velvety tannins, a touch of spice and iron like minerality. The wine is medium bodied, full, rich and flows across the palate well finishing long and clean.

WINEMAKERS COMMENTS

This vintage both parcels were from vineyards on the Cambrian soils. The nose and palate are a touch richer and fuller as a result. A small parcel of cooler climate cabernet was included in the blend to help restrain this fullness, not unlike what the other shiraz vineyard delivered to the blend in previous years. The wine that results is our take on Heathcote shiraz.

FOOD MATCH

Wagyu steak with crispy oven roasted new potatoes, horseradish, mustard and seasonal veg