

# TAR & ROSES

## 2023 SHIRAZ

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### GEOGRAPHICAL INDICATION

90% Heathcote, 100% Central Victoria

### VINIFICATION

The grapes for this wine came mainly from the Kennedy Vineyard near Colbinabbin. The machine harvested volume was 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 barriques.

### OAK MATURATION

10% new French oak component with the remainder in older oak.

### ANALYSIS

Alcohol 14.8%  
pH 3.55  
Acid 5.7g/L  
Sugar <1.0g/L

### COLOUR

Deep crimson.

### NOSE

Concentrated & rich aromas spiced plum, blackberry, pink peppercorn & hints of char.

### PALATE

The palate is rich & round, abundant with flavours of spiced plum, fresh berries and hints of freshly ground coffee supported by chewy tannins & integrated oak.

### FOOD MATCH

Pan-roasted rack of lamb, potato gratin & fresh green peas.

### WINEMAKERS COMMENTS

The 2023 Vintage had higher than normal disease pressures however of all the varieties in the Heathcote GI Shiraz was the least effected. Coming mainly from one vineyard situated on the Cambrian soils of the Mt Camel range we blended in approximately 10% of Heathcote Merlot & Cabernet to add complexity and a twist. Still very much Heathcote but definitely the Tar & Roses version.

