

TASTING NOTES

2019 SANGIOVESE



GRAPES

Sangiovese

DISTRICT OF ORIGIN OF GRAPES

Heathcote, Central Victoria

VINIFICATION

The fruit was machine harvested into 2.5t steel bins, transported directly to the winery for immediate processing, then crushed in static fermenters and pumped over twice a day for approximately 20 minutes each time. The temperature and acid levels were monitored constantly during this time and adjusted where necessary. After completing fermentation, the wine was pressed to tank using an air bag press. It was racked off gross lees to barrel for maturation in mainly older barriques. The barrels were checked and topped each month.

OAK MATURATION

100% older oak.

ANALYSIS

Alcohol 13.5%
pH 3.46
Acid 6.20g/L
Sugar <1.0gm/L

COLOUR

Cherry red.

NOSE

Red frogs, wet slate and red liquorice characters with fennel/dry herb notes.

PALATE

Fine substantial tannins combine well with the sweet red fruit flavours and dried herbs on the palate. There is also a touch of mocha on the finish.

FOOD MATCH

Italian sausage and garlic mash.

WINEMAKER'S COMMENTS

Sangiovese is a thin-skinned variety like Nebbiolo, known for its herbal/spice notes more than its fruit notes. It has an attractive mid red colour and is characterised by high levels of tannin, well balanced by acid. It is suited to well drained soils with abundant sunlight, both of which the Heathcote vineyard provides.

TASTING NOTE

2019 NEBBIOLO ROSÉ

GRAPES

Nebbiolo

DISTRICT OF ORIGIN OF GRAPES

Heathcote

VINIFICATION

The grapes were hand picked, crushed and pressed through an air bag press in the protective presence of SO₂. Cold tank fermentation was undertaken at between 10 to 12 degrees celcius.

Pressings and free run were fermented separately but combined post fermentation. The pressings were put to barrel and stirred. After fermentation the parcels were combined, stabilised and filtered ready for bottling.

OAK MATURATION

No oak maturation.

ANALYSIS

Alcohol 13.0%
pH 3.43
Acid 5.11g/L
Sugar <1.0gm/L

COLOUR

Pale coral pink.

NOSE

A delicate nose of citrus and tangerine aromas, flowers and wet stone.

PALATE

Fresh and lively with citrus notes that combine beautifully with a mouth filling viscosity. The wine finishes crisp and long.

FOOD MATCH

Grilled barrumundi with fresh summer salad.



TASTING NOTES

2019 THE ROSE SHIRAZ



GRAPES

Shiraz

DISTRICT OF ORIGIN OF GRAPES

100% Heathcote

VINIFICATION

The grapes for this wine were hand picked from a combination of vineyards. They were all kept separate during their fermentation and maturation lives. The fruit was crushed and destemmed into two tonne open fermenters and hand plunged three times 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 finish malolactic fermentation and mature in a combination of new French and older barriques.

OAK MATURATION

28% new French oak component.

ANALYSIS

Alcohol 14.9%
pH 3.57
Acid 5.8g/L
Sugar <1.0gm/L

COLOUR

Vibrant dark cherry red.

NOSE

Black mulberries, mint and spice with hints of chocolate and vanilla.

PALATE

Rich, ripe dark cherries, blood plums and mulberries. An elegantly crafted palate with fine tannins and a long finish.

FOOD MATCH

Barbecued Wagyu with garlic mash, roasted beetroot and a fresh garden salad.

WINEMAKER'S COMMENTS

Grapes come from a selection of vineyards in Heathcote. Two are off the deep red Cambrian soil and the third comes from tougher more gravelly ground. The Cambrian delivers intense wines with chocolate and earth while the other terroir is more highly fragrant with good acid and sweet fruit.

TASTING NOTES

2018 SHIRAZ

GRAPES

Shiraz

DISTRICT OF ORIGIN OF GRAPES

90% Heathcote, 10% 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

ANALYSIS

Alcohol 14.2%
pH 3.59
Acid 6.31g/L
Sugar <1.0gm/L

COLOUR

Rich deep ruby red.

NOSE

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

PALATE

Rhubarb and mulberry flavours on the palate. Mouth filling with fine grainy tannins, well balanced with a clean finish.

FOOD MATCH

Chargrilled eye fillet with a fresh garden salad dressed with oil and balsamic vinegar.

WINEMAKERS 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.



TASTING NOTES

2019 TEMPRANILLO



GRAPES

Tempranillo

DISTRICT OF ORIGIN OF GRAPES

Heathcote

VINIFICATION

A combination of two vineyards from Heathcote. Grapes were crushed and de-stemmed into one static fermenter which was pumped over twice a day. During fermentation the temperature and acid levels were monitored constantly. The wine was pressed to tank using an air bag press then racked off gross lees and transferred to barrel. It was left to mature in a combination of new French and older oak. Bottled 21 February 2020.

OAK MATURATION

Approximately 10% new French oak component.

ANALYSIS

Alcohol 13.5%
pH 3.74
Acid 6.10g/L
Sugar <1.0gm/L

COLOUR

Ruby red.

NOSE

Lifted Turkish delight, flowers and five spice characters with hints of incense on the nose.

PALATE

Sweet jubey notes from the Turkish delight fill out the palate and balance nicely with a sweet and slightly tart red currant character. Mid-weight, the wine is fresh, complete and well balanced with fine chalky tannin.

FOOD MATCH

Marinated barbecued venison with grilled figs and winter vegetables.

WINEMAKER'S COMMENTS

The hot dry spring and summer of the 2019 vintage was difficult for tempranillo. Conditions didn't agree with this usually early ripening variety and in a year unlike any other for tempranillo, both blocks were among the last to be harvested. The only batch to outlast this was a very small amount of cool climate cabernet sauvignon we purchased from the Strathbogie Ranges.

Grapes ripened much slower than usual and in parts not at all. The style of this year's tempranillo is in contrast to normal years. It is more of a joven style. A lighter, lifted, fresher style of wine with jubes and Turkish delight on the nose complemented by the ever present cocoa powder tannins.