

TAR & ROSES



2021 SHIRAZ

GEOGRAPHICAL INDICATION

91% Heathcote & 9% 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 3.52
Acid 6.0g/L
Sugar <1.0g/L

COLOUR

Rich, intense crimson red

NOSE

Warm earth, cranberries, blueberries, 80% dark chocolate and cardamon spices abound on the nose. Hits of wet fern, and fresh cedar, complete the complex bouquet.

PALATE

The palate reflects the nose with rich berry fruits complemented by fine velvety tannins. The wine is intriguing in its lightness of foot. It has a lift in its nature that adds interest. Truly Heathcote in many ways but with a twist. It flows seamlessly across the palate finishing long and clean.

WINEMAKERS COMMENTS

Both parcels of shiraz were from vineyards on the Cambrian soils, generally delivering a richer fuller style. The wine was blended with another parcel from a tougher site that has reigned in the voluptuousness giving the wine a lift and a twist. The wine that results is our take on Heathcote shiraz.

FOOD MATCH

BBQ Frenched lamb cutlets with crunchy baked potatoes and lashings of rosemary!

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2022 SANGIOVESE

GEOGRAPHICAL INDICATION

91% Heathcote 8% Central Victoria

VINIFICATION

The fruit was machine harvested into 2.5t steel bins then transported directly to the winery for immediate processing. Crushed to static fermenters it was pumped over twice a day for approximately 20mins each time, during which time the temperature and acid levels were monitored constantly and adjusted when 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 used barriques. The barrels were checked and topped each month. Bottled 21st August 2023.

MATURATION

100% seasoned French oak barriques.

ANALYSIS

Alcohol 14.2%
pH 3.47
Acid 5.76g/L
Sugar <1.0g/L

COLOUR

Brilliant light ruby red in colour.

NOSE

Attractive lifted terracotta clay characters with rose water and red cherries. Hints of clove and cinnamon spice.

PALATE

Substantial fine grained tannins support sweet cherry fruit flavours. A well balanced medium bodied wine.

WINEMAKERS COMMENTS

Sangiovese is also a thin skinned variety like Nebbiolo. It is known for its Herbal/spice notes more than its fruity notes, it has attractive mid red colour and can be 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.

FOOD MATCH

Osso Bucco



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2021 TEMPRANILLO

GEOGRAPHICAL INDICATION

Heathcote & Central Victoria

VINIFICATION

A combination of vineyards. Crushed and de-stemmed into static fermenters which were 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 24 March 2022.

OAK MATURATION

Approximately 8% new French oak component

COLOUR

Bright burgundy

ANALYSIS

Alcohol: 14.5%
pH: 3.59
Acid: 5.85g/L
Sugar: <1.9g/L

NOSE

The nose is a complex mix of lifted sarsaparilla, red liquorice, mocha and dusty Turkish delight with a hint of rose petals.

PALATE

This wine is medium bodied with dark cherry sweetness and opulent moorish chewy tannins. The tannin structure of this wine is significant yet the overall wine is well balanced and flows over the palate seamlessly

WINEMAKERS COMMENTS

2021 vintage was long and cool in comparison to the previous year. Once again we were unable to secure sufficient fruit out of the Heathcote GI and took a small parcel of Central Victorian fruit to supplement the blend. The final blend treads lightly with fine high estery notes on the nose and an elegant drive through the palate.

FOOD MATCH

Spiced lamb kofta and saffron rice pilaf

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2021 MORNINGTON PENINSULA PINOT NOIR

GEOGRAPHICAL INDICATION

Main Ridge, Mornington Peninsula.

VINIFICATION

Cropped at approximately 2 tonnes per acre, the grapes were handpicked then transferred to open pot fermenters for 12 days with 15% whole bunch, the remainder whole berries. Juice was gently pumped over once a day before rack-ing to French oak barrels for maturation of which 10% were new.

MATURATION

French oak barriques (10% new)

ANALYSIS

Alcohol 13.5%
pH 3.69
Acid 5.4 g/L
Sugar <1g/l

COLOUR

Bright ruby red

NOSE

Wild strawberries & cream, morello cherry, a dusting of cinnamon and hint of negroni.

PALATE

Silky front palate with slowly building tannins balanced by a refreshing finish with complex flavours of raspberry, strawberry & cherry filling the palate.

WINEMAKERS COMMENTS

2021 vintage marks our inaugural foray into this world renowned Pinot Noir region. The harvest produced beautifully balanced fruit resulting in a fresh yet beguiling wine, indicative of the world class suitability of Pinot Noir to this region

FOOD MATCH

Pan-roasted duck breast with cherry & red wine sauce.





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2021 'THE FOG' NEBBIOLO

GEOGRAPHICAL INDICATION

Heathcote

VINIFICATION

The fruit for this vintage was sourced from a site close to the Mt Camel range on the ancient red Cambrian soil. Fruit was machine harvested and crushed to a small open fermenter then hand plunged three times a day. After approximately 10 days of fermentation, during which time the temperature and acid levels were monitored and adjusted as necessary, it was pressed to tank using a gentle air bag press.

The wine was racked off gross lees directly to barrel to finish malolactic fermentation and mature in older used barriques for 18 months.

MATURATION

Approximately 18 months in mature french oak barriques.

ANALYSIS

Alcohol: 14.6%

pH: 3.61

Acid: 5.6 g/L

COLOUR

Ruby/garnet

NOSE

Cherry & earth with floral, tar & cranberry undertones.

PALATE

Fresh cherries & cranberry intertwine in this young wine. Dried herb, rose, anise & earthy clay appear with a touch of kirsch all supported by fine, structured tannins & fresh acidity.

With time, expect to see more bottle age characters develop - floral notes accompanied by more tar-like characters with hints of leather and cranberry.

WINEMAKERS COMMENTS

Nebbiolo is a thin-skinned variety, known for its unusually light colour and deceptively high level of tannins. In fertile soils it can produce large crops with large bunches and berries. The Heathcote vineyard, while close to the rich deep Cambrian vein of soil, is tempered by harder granite gravels that has seen the vines produce a more balanced canopy to crop ratio. The balanced crop level has meant even ripening and minimal disease pressure.

FOOD MATCH

Char-grilled rib of beef on the bone with porcini & thyme butter.

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2019 'THE ROSE' SHIRAZ

GEOGRAPHICAL INDICATION

100% Heathcote

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 on the palate. Concentrated fruit characters and power balance well with the fine tannins and long finish of this elegantly crafted wine.

FOOD MATCH

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

ANALYSIS

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

VINIFICATION

The grapes were picked from a combination of vineyards and kept separate during their fermentation and maturation period. The fruit was crushed and destemmed 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 complete malolactic fermentation and mature in a combination of new French and older barriques. From each of these parcels, the barrels were individually selected to make the blend. Only the finest balance of fruit and oak was used to craft this elegant wine.

MATURATION

28% new French oak

WINEMAKERS COMMENTS

Grapes come from a selection of vineyards in Heathcote. Two are off the deep red Cambrian soil while another 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.

