

TASTING NOTES

2018 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 separately 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

20% new French oak component

ANALYSIS

Alcohol 14.5%
pH 3.49
Acid 6.07g/L
Sugar <1.0gm/L

COLOUR

Inky black cherry in colour.

NOSE

Intense nose with raspberries and rich ripe blood plums. Shaved dark chocolate and mocha with floral notes and freshly tilled earth.

PALATE

Blackberries, sweet liqueur and cream on the palate with fine grainy tannins. A beautifully integrated and complex wine. Excellent balance with fine lingering linear tannin.

FOOD MATCH

Roast leg of lamb with rosemary and garlic, winter vegetables and fresh crusty bread.

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.