

TASTING NOTES

2018 NEBBIOLO



GRAPES

Nebbiolo

DISTRICT OF ORIGIN OF GRAPES

Heathcote

VINIFICATION

The fruit was machine harvested and crushed to small open fermenters. It was 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 12 months.

OAK MATURATION

Approximately 18 months in older oak.

ANALYSIS

Alcohol 13.9%

pH 3.61

Acid 6.54g/L

Sugar <1g/L

COLOUR

Cherry red.

NOSE

Wet bitumen on a hot summer's day melds with floral notes, damp earth and hints of leather and cranberry.

PALATE

Fine substantial tannin on the palate, dried petals plus earthy tar, elegant and long.

FOOD MATCH

Braised duck and winter vegetables.

WINEMAKER'S 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 pressures.

TASTING NOTES

2020 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 and adjusted as 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.

OAK MATURATION

100% older oak.

ANALYSIS

Alcohol 14.5%
pH 3.59
Acid 5.73g/L
Sugar <1.0gm/L

COLOUR

Cherry red.

NOSE

Lifted mulberry characters with dusty earth and spice.

PALATE

Fine substantial tannins and crunchy acidity sit well with the sour cherry fruit flavours. Medium bodied with dried herbs on the palate and a long finish.

FOOD MATCH

Fresh homemade pasta and Puttanesca sauce with rocket salad and balsamic vinegar.

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 NOTES

2019 THE ROSE SHIRAZ



GRAPES

Shiraz

DISTRICT OF ORIGIN OF GRAPES

Heathcote

VINIFICATION

The grapes were picked from a combination of vineyards and kept separate during their fermentation and maturation lives. 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.

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 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.

WINEMAKER'S 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.

TASTING NOTES

2020 TEMPRANILLO



GRAPES

Tempranillo

DISTRICT OF ORIGIN OF GRAPES

Heathcote, Central Victoria, McLaren Vale and South Australia

VINIFICATION

A combination of vineyards. Grapes were 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.

OAK MATURATION

Approximately 10% new French oak component.

ANALYSIS

Alcohol 14.4%
pH 3.69
Acid 5.51g/L
Sugar <1.0gm/L

COLOUR

Burgundy red.

NOSE

A complex nose of raspberries and spice with currants, red liquorice and hints of incense and musk.

PALATE

This wine has both a sweet and savoury palate which combined well with the substantial cocoa powder tannins. Raspberries, pomegranates and spice give fruit drive and complexity which sits comfortably on a bed of powdery tannins. A touch of chocolate on the finish rounds out this opulent wine.

FOOD MATCH

Lamb tagine and rice pilaf with dried cranberries and raisins.

WINEMAKER'S COMMENTS

2020 was a difficult vintage with extreme conditions playing havoc with flowering and fruit set. The catastrophic weather day late November 2019 brought hot windy conditions which affected flowering and fruit set in late spring, resulting in low yields from our Heathcote vineyards. Fortunately we were able to secure some beautiful parcels of Tempranillo, similar in style, from McLaren Vale and other South Australian vineyards, to complement our own Heathcote fruit. The final blend is complex, generous and expressive of the variety.

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.

