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## TASTING NOTES

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### *Heathcote 2005 Block Two Shiraz*

**Summary:** Our Heathcote Block Two Shiraz is an intense powerful wine bursting with concentrated dark berry flavours and exotic spice. The ripe fruit and fine tannins make this an impressive drink.

**Details:** This is the first release of this single block selection from the oldest Shiraz vines in our Camelback vineyard. We have long been convinced that the Block Two produces the best quality Shiraz fruit we have. Previously it has been blended with the fruit from the other blocks, but in 2005 the quality was so good we decided to keep it separate.

Block Two is a big powerful typically Heathcote Shiraz. Deep purple in colour, there are blackberries and violets on the nose, with a wisp of Central Victorian eucalypt. Layers of intense dark berry fruit and Moroccan spice unfold on the palate, mingled with subtle liquorice and vanilla. The deftly handled French oak enhances the richness of the fruit and adds complexity. Block Two is a wine with structure, length, and fine tannins. It will continue to improve over the next 5 or more years.

**Food Matches:** Char-grilled aged Sirloin, venison medallions, pan-seared squab

<b>Origin:</b>	Heathcote, Victoria,
<b>Blend</b>	Shiraz from our oldest block of our Heathcote vineyard, with a touch of Viognier (<2%)
<b>Viticulture:</b>	Vines planted in 1999. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening. Low yielding to ensure richly flavoured grapes
<b>Vintage:</b>	A dry spring with low soil moisture levels saw low crops produced in our Heathcote vineyard. Summer started hot and dry with excellent conditions for flowering; a wet February and cool March ripened grapes several weeks early.
<b>Winemaking:</b>	Our grapes were crushed and pumped into both open and closed fermenters and inoculated with selected yeast strains. Some batches were co-fermented with Viognier to increase complexity. Ferments were plunged 3-4 times daily to gently extract colour and flavour. At the end of fermentation, the resulting wine was pressed and transferred to mostly French oak barriques, with a small percentage of older American hogsheads. After one racking during the year, the wine was blended, given a light egg-white fining and filtered ready for bottling
<b>Bottled:</b>	March 2006
<b>Alcohol:</b>	14.4% Egg products used to produce this wine and traces may remain Contains sulphites
<b>Ageing Potential:</b>	Enjoy now, or cellar carefully for 6-8 years