

HEATHCOTE SANGIOVESE SHIRAZ 2006

- Summary:** This innovative blend is full of spicy forest berry fruits and a touch of vanilla on the nose. The generous palate brims with dark fruits and a hint of dark chocolate.
- Origin:** Heathcote, Victoria.
- Blend:** A blend of 79% Sangiovese, and 21% Shiraz
- Viticulture:** Vines planted in 2001. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening.
- Vintage:** 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 hot summer (with a week of 43°C) ripened grapes several weeks early.
- Winemaking:** Our grapes were crushed and pumped into open fermenters and inoculated with selected yeast strains. 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 French oak barriques. After extended barrel maturation, the wine was blended, given a light fining and filtered ready for bottling.
- Bottled:** April 2008
- Alcohol:** 15.5%
- Ageing** Enjoy now, or cellar for 3-5 years



EMBRACE LA BELLA VITA