

HEATHCOTE TGM 2006

- Summary:** Plum red in colour, this 'TGM' is a fruit driven red wine made for drinking over the next few years with full flavoured Mediterranean foods and exuberant company. Brimming with dark forest berry fruits and a touch of spice and earth, it is a wine that is dangerously easy to drink.
- Origin:** Heathcote and Pyrenees, Victoria.
- Blend** A blend of 43% Tempranillo, 43% Grenache to add richness, and 14% Mourvedre (grown in the Pyrenees).
- Viticulture:** Tempranillo and Grenache vines planted in 2001. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening.
- Vintage:** Another dry spring resulting in low soil moisture levels hence low crops produced in our Heathcote vineyard. Summer started hot and dry with excellent conditions for flowering then ripening of the grapes took place 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 one racking during the year, the wine was blended, given a light fining and filtered ready for bottling.
- Bottled:** June 2007
- Alcohol:** 15%
- Ageing:** Enjoy now, or cellar carefully for 3-5 years



EMBRACE LA BELLA VITA