

## 2013 Heathcote Estate Shiraz - Single Vineyard

2012 / 2013 Growing Season

Vintage 2013 produced exceptionally balanced fruit with terrific acidity and depth of flavour. A blessed vintage, the best 'odd year' in our part of the world since 2005.

The significant rain that fell during the previous harvest ensured good water storages leading into the 2013 season. Welcome winter rain in June (55mm) and July (83mm) also attributed to good soil moisture for the beginning of the 2013 growing season. Bud break began on 10 September. Spring was very dry with low disease pressure. We experienced excellent flowering, fruit-set and perfect canopy growth for the anticipated warm months ahead.

The dry growing season conditions continued throughout summer helping to alleviate the threat of any disease. Veraison was slow this season, however a warmer February saw desired fruit maturity coming on quickly after full veraison. Berry size was smaller and fruit concentration excellent. Once again the vineyard was entirely hand picked with each parcel of fruit carefully selected. Harvest started on 15 February, and finished on 13 March with Grenache.



| Variety       | 100% Shiraz                         |
|---------------|-------------------------------------|
| Region        | Heathcote Victoria (Drummonds Lane) |
| Harvested     | 23 February – 6 March               |
| Alcohol       | 14%                                 |
| Titr. Acidity | 6.1                                 |
| pН            | 3.63                                |
| Clones        | BVRC12, BVRC30, ESA3021, PT23,      |
|               | SA1654, SA1127                      |
| Barrel        | 15 months, 100% French, 20% new     |
| Winemaker     | Tom Carson, Chris Forge             |
| Viticulturist | Vin Harrop                          |

## Winemaking

Our five individual blocks and their various sections where handled separately in the winery and vintage 2013 created 16 unique batches of wine. The grapes were fermented in a combination of open and closed fermenters after gentle destemming, with some batches receiving whole bunches. The wines were then pressed and transferred immediately into French Oak barrels 300L hogsheads (20% new) for malolactic fermentation. Racked three times during maturation, bottled July 2014.

## Tasting note

Beautiful, fine perfume with layers of red and black fruits. The wine is exceptionally poised with characteristic floral notes, tar, gun flint and excellent balance and concentration. The palate is seamless, elegant and plush, loaded with fruit texture and beautifully ripe tannins.