



# HEATHCOTE ESTATE

## HEATHCOTE ESTATE GRENACHE NOIR 2006

VARIETY:	Grenache 93%, Shiraz 7%
REGION:	Heathcote
ALCOHOL:	14.5%
RESIDUAL SUGAR:	0.48g/l
TITRATABLE ACIDITY:	6.5 gL
PH:	3.5
BARREL AGING:	12 months in four and five year old French Oak Barriques

### VINEYARDS & WINEMAKING

#### VINTAGE

The dry, mild climate of Heathcote provides ideal conditions for growing Shiraz and, as we have discovered Grenache. (In the "Old World" Grenache is sometimes known as Grenache Noir, a name we have adopted for this wine).

For four years we have harvested our Grenache Noir and the quality has impressed us so much that we have decided to produce this wine, our Grenache Noir.

The 2006 growing season was a year of constants. Temperate weather conditions throughout the season were aided by rainfalls at critical stages of the growth cycle. Sixty two millimeters of rain fell in late February which allowed the grapes to ripen fully just prior to vintage.

Harvest commenced under perfect conditions. The grapes were fermented in open fermenters after four days of cold soak and then plunged three times per day. The wine was kept on skins for one week after fermentation was completed before pressing directly into barriques for malolactic fermentation. The resultant wine was then racked twice before bottling in June 2007.

#### WINEMAKER'S NOTES

This medium bodied Grenache Noir has aromas of raspberry, blackberry and cherries with hints of earthiness. The flavours reflect the aromas and the palate structure is medium bodied and rich with fine tannins and a lingering finish. This unique Heathcote Grenache Noir should age well for up to 5 years (and perhaps longer) under ideal storage conditions.

