



HEATHCOTE ESTATE

HEATHCOTE ESTATE SHIRAZ 2006

VARIETY:	Shiraz
REGION:	Heathcote
ALCOHOL:	14.5%
TITRATABLE ACIDITY:	6.7 g/L
PH:	3.53

VINEYARDS & WINEMAKING

VINTAGE

The dry, mild climate of Heathcote provides ideal conditions for growing Shiraz. The famous strip of ancient red Cambrian soil imparts uniquely identifiable regional characteristics of perfectly ripened Shiraz with dark berry flavours, aromas and a deep, red-purple color.

The 2005/2006 Growing Season was another relatively dry winter which meant that water storages were low and that timely water applications later in the season would be of critical importance. Some spring rains and above average temperatures early in the growing season assisted in an even budburst and excellent shoot growth development, enabling fruit to ripen effectively. The added use of under vine mulch to maintain soil moisture assisted in achieving an even flowering and good fruit set. 25mm of rain in mid February ensured excellent vine health through to harvest. The dry warm windy growing season conditions ensured no disease incidence and inevitably a slightly lighter than average crop load. As a result intense colour and flavour development was achieved on the vine. Overall the season was dry and windy with convenient rain.

Harvest commenced the first week of March 2006 under ideal conditions and at an average 24c Brix. The grapes were then fermented in a combination of open and closed fermenters with up to three weeks total time on skins. The wine was then pressed and transferred immediately into barrels for malolactic fermentation. It remained in barrels for a total of 18 months (a combination of 30% new and second and third use barrels, 90% French and 10% American) and during maturation was racked four times before being bottled in June 2008.

WINEMAKER'S NOTES

The Dark dense colour reflects the ripe powerful nose of perfumed violets, cherry and raspberry with nuances of cedar, chocolate and spice. Flavours are a subtle combination of layered complex fruit integrated with subtle oak. The long palate features soft supple tannins and a seamless integration of oak and acid with a long rich lingering finish. An elegant wine packed with flavour and complexity. The 2006 Heathcote Estate Shiraz embodies the affinity between the Heathcote Region and the Shiraz grape.

