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TASTING NOTES

Heathcote 2012 Block Two Shiraz

- Summary:** This wine comes from a single block selection from the oldest Shiraz vines in our Camelback vineyard. We have long been convinced that the Block Two produces the best quality Shiraz fruit we have.
- The Block 2 Shiraz is dark in colour, there are blackberries and violets on the nose. Layers of intense dark berry fruit and spice unfold on the palate, mingled with subtle tannins and a touch of earthiness. French oak enhances the richness of the fruit and adds complexity. Block Two is a wine with structure, length, and fine tannins. It will continue to improve over the next 5 or more years.
- Origin:** Heathcote, Victoria.
- Viticulture:** Vines planted in 1999. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening. Low yielding to ensure richly flavoured grapes. A portion of the vineyard was bunch-thinned for even greater concentration of flavour.
- Vintage:** Spring was low in soil moisture levels hence low crops produced in our Heathcote vineyard. Summer started hot and dry with excellent conditions for flowering. The beginning of February saw the Black Saturday bushfire heat wave. As a result the grapes were sorted both in the vineyard and at the crusher, leaving behind any shriveled berries. The Shiraz was harvested from the end of February to mid March.
- Winemaking:** Our grapes were crushed into open and closed fermenters. The open fermenters were plunged 3-4 times daily to gently extract colour and flavour, the static fermenters pumped over twice daily for 20 minutes to achieve the same result. The open fermenters were basket pressed with the static fermenters pressed via pneumatic pressing. The wines were then transferred to French oak barriques for 12 months, approx 25% new, from the cooperages of Dargaud & Jaeglé and St Martin. After one racking during the year, the wines were then bottled.
- Bottled:** July 2013
- Alcohol:** 13.8% Contains sulphites
- Ageing Potential:** Enjoy now, or cellar carefully for 6-8 years