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TASTING NOTES

Heathcote 2014 Lorenzo Shiraz

- Summary:** This wine comes from a single block selection from the oldest Shiraz vines in our Camelback vineyard. Careful attention to vineyard management ensures that low yields are achieved to maximize fruit integrity.
- The Lorenzo Shiraz shows intense dark colour, there are blackberries and violets on the nose. At this stage the wine exhibits a youthful brightness supported by layers of intense dark berry fruit and spice that unfold on the palate, mingled with subtle tannins and a touch of traditional regional earthiness. French oak enhances the richness of the fruit and adds a further layer of complexity. Lorenzo 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:** A dry spring with low soil moisture levels saw low crops produced in our Heathcote vineyard. Summer started hot and dry with excellent conditions for flowering. The Shiraz grapes were picked in different parcels in optimum condition from the 21st of February to the 6th of March.
- Winemaking:** Fruit was destemmed and tipped into a small open fermenters, cold soaked for 4-5 days and natural "wild" yeast fermented. Plunged during cold soak, then 2 times daily during ferment. Basket pressed into French oak barriques (20% new) with natural malolactic fermentation. Matured for 18 months in barriques. The wine was racked on a new moon (twice) and bottled without fining or filtration.
- Bottled:** October 2015
- Alcohol:** 14.0%
Contains sulphites
- Ageing Potential:** Enjoy now, or cellar carefully for 6-8 years