



WINEMAKING

The Heathcote region experienced a good to excellent 2009/10 growing season. Moderately warm conditions prevailed after average rain fall through winter and spring. Sufficient soil moisture resulted in good shoot growth at the beginning of the season – followed by above average, warm to hot days in December through February. Low night-time temperatures, peculiar to Heathcote, ensured continued vine-balance and excellent berry development.

Sourced predominantly from our own vineyards on the periphery of the Heathcote Township, the Shiraz fruit underwent co-fermentation with 2% Viognier. Traditionally a Rhone Valley practice, such co-fermentation promises lifted colour and aromatics when young and increased structure during ageing. The 2010 Mail Coach Shiraz was aged in 17% new oak, predominantly French barriques, for up to 17 months. A range of Coopers was used to facilitate complexity and allow the wine to reach its maximum potential.

TASTING NOTES

- Style:** A serious yet seductive Heathcote Shiraz, boasting distinct terroir, complexity and long-term cellaring potential.
- Colour:** Deep scarlet red with purple hues.
- Nose:** 2010 Mail Coach Shiraz displays a lifted, regional nose of blackcurrant and dark berry fruits; menthol notes highlight the toasted-oak characters and carry the aromatics.
- Palate:** Brooding in style, the 2010 Mail Coach Shiraz is a medium to full-bodied wine showing dense regional fruit and impeccable balance on the palate. High-end French oak contributes to a tasty and supple tannin-profile, and together with concentrated primary fruit, ensures further complexity and development in bottle.

WINE ANALYSIS

Alc/Vol: 14.2%
Acidity: 6.2 g L-1
pH: 3.57

CELLARING

Enjoy on release or be rewarded with mid to long-term cellaring.