

SLAUGHTER HOUSE Paddock SHIRAZ 2010



WINEMAKING

The grapes carefully selected from the best parts of the vineyard were hand harvested in mid-April and kept separate from the rest to ensure only the best fruit was used in the final product. The grapes were inoculated with yeast immediately after crushing and were kept on skins for about 2 weeks until the tannins were firm. After pressing, the wine settled for a few days before being transferred to oak. The wine then spent 12 months in American Oak barriques, of which 25% were new.

TASTING NOTES

- Colour: Deep, brilliant ruby red.
Nose: Aromas of raspberries, aniseed and eucalypt mingle with the sweet vanilla of American Oak.
Palate: The intensely vibrant aromas of the wine follow through to the palate along with spice and cherries, finishing with the distinctive intensity of American oak. The wine is mouth filling with firm acidity and finely structured integrated tannins.

VITICULTURE

The Slaughter House Paddock vineyard is adjacent to the site of the old Slaughter House in Heathcote, operational for 40 years until deregistered in 1976. The vineyard was planted in the early 1970's and is one of Heathcote's oldest vineyards. The vineyard produces distinctive fruit, showing intense dark fruit and berries, lots of spice and often a hint of eucalypt and violets can be detected. With minimal intervention, the vineyard is very rarely sprayed, and the vines grow with much vigor on the sandy river flats, producing large bunches of fruit. The vineyard is dry grown, but as the old vines have tapped into an underground water source, even in hot years they are not heat stressed.

WINE ANALYSIS

Alc/Vol:	14.8%
Acidity:	6.1 g L-1
pH:	3.66

CELLARING

This wine may be enjoyed now, or be cellared in the mid - long term.