



WINEMAKING

This wine is created to be approachable and enjoyable, with the typical flavours, structure and tannin one comes to expect from a Heathcote Shiraz and the 2006 is an excellent example of this. Harvested from four vineyards in Heathcote: Newlans Lane, Wildena Estate, Slaughterhouse Paddock and Ellis Vineyards, the wine spent up to 10 months in American oak before being blended.

TASTING NOTES

Colour: Deep, brilliant ruby red.
Nose: Aromas of ripe plums, spice, black currants, black cherry.
Palate: The aroma follows through to the palate with earth and mineral tones showing through. The tannins are gripping, and the oak gives an added complexity of spice, vanilla and structure to the wine.

WINE ANALYSIS

Alc/Vol: 14.3%
Acidity: 6.04 g L-l
pH: 3.65

CELLARING

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