



**HANDPICKED™
WINES**

2018 Collection Heathcote Shiraz

- Concentrated and full-bodied
- Fresh fruit flavours and texture
- Excellent vintage



A NOTE FROM THE WINEMAKER

What I love about this wine - it's rich and concentrated yet so fresh and balanced.

SEASON

Small berries and bunches led to low yields of high-quality fruit with exceptional concentration of colour and flavour. Overall, the season was warm year, with a few extreme heat days in January and February requiring expert management of irrigation and canopy cover, though cool nights encouraged vine health and balanced development of flavour, structure and tannin.

WINEMAKING

This wine has fruit from two premium vineyards on Heathcote's famous Cambrian soil – one in the north of the region which was picked in the last few days of February, and one in the south which is cooler and was picked a few weeks later.

The fruit wine was matured for 11 months in French oak barriques, a mix of new and seasoned.

TASTING NOTE

A rich, full-bodied wine with aromas of violets and blackberries with clean flinty notes. The palate has plenty of black and red fruits balanced with supple tannin and spicy oak character.

REGION

Today Heathcote is synonymous with fine Shiraz wines, but 160 years ago it was the promise of gold that drew fortune hunters to the region in central Victoria. When the gold rush petered out the ancient soils of the area supported agricultural enterprises, wine growing among them. The region's ancient Cambrian-era soil - limestone-rich red earth with weathered greenstone - is prized for the complex flavours and texture it imparts and its ability to hold water but allow good drainage, producing small grapes with concentrated flavours. The Mount Camel Range is a dominant feature of the region and the best vineyards are planted on its eastern slopes, protected from the harshest of the westerly winds and sun. Moderating southerly breezes and cool nights during summer enabling intense and balanced wines.

Food Match

Barbecued kangaroo, roasted beef or lamb, aged hard cheese such as a mature Cheddar.

Wine Style

Big & Bold
Rich & Generous

Service

TEMPERATURE
13-18°C

CELLAR POTENTIAL
2029

