

2014 RR SHIRAZ

Heathcote, Bilbul



PRODUCER PROFILE

Estate owned by: De Bortoli family

Winemaker: Steve Webber

Estate founded: 1928

Region: Bilbul NSW, Australia



COMPOSITION

Shiraz 96%

VINEYARDS

Heathcote Valley is located in the south-east of Christchurch, 8 km from the Central Business District. The vineyards are grounded in ancient red earth surrounded by grazing country and ironbark bush land on the northern side of the Great Dividing Range. The secret of Heathcote Shiraz lies in a long band of calcareous, sodic, clay red volcanic soil, with fine structure, winding up to the Mount Camel Range. The region enjoys a temperate continental climate moderated by cool winds tunnelling down the range. The result is deeply colored, rich and seductive wine.

WINEMAKING

Fruit is sourced from carefully selected parcels of Shiraz grown on the red volcanic soils of Northern Heathcote. Fruit is harvested at 14.0-14.5 baume to achieve a balance of fruit ripeness and balanced acidity. Grapes are destemmed and crushed into both static and rotary fermenters. The resultant wine is then fermented for up to two weeks on skins prior to pressing and racking. A third of the blend is matured for five months in older casks and the remainder stays in tank for freshness and brightness.

TASTING NOTES

Deep red with purple edge. Ripe dark fruit aromas with fragrance, spice, plum and black pepper. Plump dark fruits, terrific concentration, gently layered flavors, fine tannin, soft finish. Terrific now or enjoy over the next 4-6 years. Wine style: Dry / Medium Bodied

FOOD PAIRING

This full bodied wine style matches well with: red meats, such as T bone steaks, stews and lamb shanks.

Technical data

Alcohol: 14,5% | pH: 3,68 | Residual Sugar: 4.1 g/l | Total acidity: 5,9 g/l