



HEATHCOTE ESTATE

2013 Heathcote Estate Grenache Noir – Single Vineyard

2012 / 2013 Growing Season

Vintage 2013 produced exceptionally balanced fruit with terrific acidity and depth of flavour. A blessed vintage, the best ‘odd year’ in our part of the world since 2005.

The significant rain that fell during the previous harvest ensured good water storages leading into the 2013 season. Welcome winter rain in June (55mm) and July (83mm) also attributed to good soil moisture for the beginning of the 2013 growing season. Bud break began on 10 September. Spring was very dry and we experienced excellent flowering, fruit-set and perfect canopy growth for the anticipated warm months ahead. Veraison was slow this season, however a warmer February saw desired fruit maturity coming on quickly after full veraison. Berry size was smaller and fruit concentration excellent. Once again the vineyard was entirely hand picked with each parcel of fruit carefully selected. Harvest started on 15 February, and finished on 13 March with Grenache



Variety	100% Grenache
Region	Heathcote Victoria (Drummonds Lane)
Alcohol	14%
Titr. Acidity	5.7gl
pH	3.44
Barrel	100% French
Winemaker	Tom Carson, Chris Forge
Viticulturist	Vin Harrop

Winemaking

The fruit for this wine comes from a small block of Grenache on our family vineyard, planted on the famous strip of 500 million year old Cambrian soil. Handpicked and de-stemmed whole berries were fermented in a closed fermenter. The Grenache underwent an extended maceration – 28 days on skins before being pressed to barriques (older oak used) for malolactic fermentation and maturation.

Tasting note

This 2013 Grenache Noir is loaded with plush raspberry scented spicy fruit characters. A medium-bodied style, the palate is concentrated and poised, finishing with fine powdery tannins.