

2014 HEATHCOTE ESTATE GRENACHE NOIR - SINGLE VINEYARD

2013 / 2014 Growing Season

Good soaking rains during winter and early spring provided ample soil moisture for the start of the growing season. Spring was relatively cool with below average temperatures for the months of October and November.

A heavy downpour of rain during flowering led to a significantly reduced berry number per bunch in the Grenache, leading to lower yields but intense flavours. However, the rain and cool weather was short lived, with a return to below average rain from October to February and above average temperatures December through to March. The prolonged warmer temperatures resulted in a significantly slower veraison this season, but the vines coped well under the conditions and welcomed some cooler weather late in the ripening period. Berry sizes were smaller across the vineyard and show promising fruit concentration.

As always, the vineyard was entirely hand picked with each parcel of fruit carefully selected. Harvest of the Shiraz started on Tuesday 25 February and continued until Thursday 6th March, while the Grenache was picked on 20 March.



Variety	100% Grenache
Region	Heathcote Victoria (Drummonds Lane)
Alcohol	14%
Titr. Acidity	5.7gl
рН	3.56
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 in Heathcote, planted on the famous strip of 500 million year old Cambrian soil. Handpicked and destemmed 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 2014 Grenache Noir is beautifully balanced and loaded with plush raspberry scented spicy fruit characters. A mediumbodied style, the palate is concentrated and poised, finishing with fine powdery tannins.

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