



RED CLAW

## 2017 RED CLAW HEATHCOTE SHIRAZ

2016 / 2017 Growing Season

The growing season began with above average rainfall in both winter and spring. The soil profile was full to capacity, along with dam water storages. Budburst was even, with very good shoot growth development. Flowering and fruit set was excellent again this season.

The months of January through to March were drier than average and temperatures were average to above-average. Veraison was slower in Heathcote this season, and fruit maturity was later. The first parcel of shiraz was picked on 14 March at Heathcote Estate.

The 2017 vintage has produced wonderful fruit flavours and exceptional colours.



<b>Region</b>	Heathcote, Victoria (Drummonds Lane)
<b>Alc</b>	14%
<b>Winemaker</b>	Tom Carson
<b>Viticulturist</b>	Vin Harrop
<b>Harvested</b>	17 - 30 March




### Winemaking

The grapes were fermented in a combination of open and closed fermenters with up to 12 days total time on skins (some whole bunches). The wines were then pressed and transferred immediately into barrels (100% French, combination of 500L puncheons and 300L hogsheads) for malolactic fermentation. The wine remained in barrel for a total of 11 months and was racked twice during maturation.

### Tasting note

The 2017 vintage has wonderful balance and intensity of flavour. Bright dark berry fruit and lifted spice dominate the aromas, with subtle supporting French oak. The palate is plush and silky, loaded with dark fruited shiraz intensity. Fine structure and excellent concentration.

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