



# HEATHCOTE ESTATE



## HEATHCOTE ESTATE SHIRAZ 2007

VARIETY:	Shiraz
REGION:	Heathcote
ALCOHOL:	14.5%
TITRATABLE ACIDITY:	5.8 g/L
PH:	3.61

### VINEYARDS & WINEMAKING

#### VINTAGE

While Heathcote received some steady autumn rain in the months of April and May 2006, June was one of the driest and coldest on record. Above average rainfall in July brought some relief to the very low water storages, however the dry spell continued throughout spring, with warm days, clear skies and very cool nights.

The clear skies during the day resulted in regular heavy frosts throughout October and November which caused extensive damage in many regions around South Eastern Australia. The Heathcote region was no exception and the Heathcote Estate Vineyard was hit by frost on five acres of shiraz. Thankfully, this resulted in minimal frost damage compared to others in the region.

The warm spring weather created ample shoot growth and even flowering but fruit set was a little sparse due to the dry conditions. With little relief during the summer, supplementary irrigation was used in the vineyard to alleviate potential vine stress during ripening. This enabled the vines to maintain leaf function and ripen the season's low yielding crop.

The trying season produced a lighter crop load and with constant hot weather during ripening, this resulted in an earlier harvest yet again. Vintage at Heathcote Estate commenced on 17 February with the last fruit harvested on 5 March. The berries were small and the fruit had very good colour, flavour and tannin.

#### WINEMAKER'S NOTES

The wine is rich and bold yet balanced with finely grained tannins and a powerful finish. The aromas express uniquely identifiable regional characteristics of perfectly ripened blackberry and raspberry fruit with hints of cedar, chocolate and spice. A powerful wine packed with flavour and complexity, embodying the affinity between the Heathcote region and the shiraz grape. The 2007 Heathcote Estate Shiraz has the ability to age for at least 10 years under ideal cellaring conditions.