



HEATHCOTE ESTATE

HEATHCOTE ESTATE SHIRAZ 2008 BLOCK B

BLOCK:	B
BLOCK ASPECT:	North facing slope, westerly and easterly inclination
ALCOHOL:	14.5%
TITRATABLE ACIDITY:	6.7 g/L
PH:	3.63
CLONES:	BVRC12, BVRC30, ESA3021, PT23, SA1654, SA1127
SOIL:	Sandy clay loam topsoil over reddish and yellowish friable clay with sedimentary rocks on block rises

HEATHCOTE ESTATE SINGLE BLOCK WINES 2008

For the first time, Heathcote Estate has released two single block wines to stand alongside the single vineyard wine from the 2008 vintage. The philosophy is 'expression over impression'. These wines are crafted with a light touch and a minimal interventionist approach to ensure they reflect the spirit of the season and the vineyard. They are a clear and transparent reflection of the space and time in which they were created. Our wines are not cluttered by a heavy hand in the winery they reflect the subtle variations in each block's soil, aspect and clones, which give the wines their personality. As we put the final blend together, if something stands out we take a small parcel and bottle it separately – still allowing the significant proportion to go into the single vineyard wine.

Chief Winemaker – Tom Carson

2007/2008 GROWING SEASON

Heathcote Estate, Drummonds Lane, Heathcote Victoria.

Average autumn rain in 2007 gave way to a dryer than normal winter and spring. The warm spring, combined with timely early rain, saw excellent flowering and eventual fruit set. These ideal growing conditions meant that shoot growth was more vigorous than normal. Some fruit thinning was required in select blocks. Rain at pre-bunch closure and veraison set the vines up nicely for ripening. With a cooler than average February, vine stress was kept to a minimum and ultimately allowed the fruit to be picked in excellent conditions. Once again, fruit of excellent colour, flavour and natural acid was produced. Harvest timing was very similar to 2007 with the last fruit harvested on 5 March 2008. Due to the early fruit maturity at Heathcote Estate Vineyard, harvest was completed prior to the extreme heat wave that was experienced throughout South Eastern Australia in early March. An excellent year for shiraz.

Viticulturist – Vin Harrop

WINEMAKER'S NOTES

Picked on 22 February, four separate parcels from Block B (5.7 ton in total) were destemmed into small open fermenters. After 10 days on skins, shiraz was pressed to barrel (tight grain French oak – 20% new) for malolactic fermentation and maturation. It remained in oak until it was bottled on 28th July 2009. The resulting wine has hallmark Heathcote richness and structure.

