



# HEATHCOTE ESTATE

## HEATHCOTE ESTATE GRENACHE NOIR 2008

VARIETY:	Grenache 100%
REGION:	Heathcote
ALCOHOL:	14.5%
RESIDUAL SUGAR:	1.1 g/L
TITRATABLE ACIDITY:	5.6 g/L
PH:	3.55
BARREL:	12 months in four and five year old French Oak Barriques

### VINEYARDS & WINEMAKING

#### VINTAGE

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. Shoot and fruit thinning was necessary on the Spanish varietal grenache to alleviate over cropping and a crowded fruiting zone, in turn enabling even maturity. 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.

#### WINEMAKER'S NOTES

This medium bodied Grenache Noir has aromas of raspberry, blackberry and cherries with hints of earthiness. The flavours reflect the aromas and the palate structure is medium bodied and rich with fine tannins and a lingering finish. This unique Heathcote Grenache Noir should age well for up to 5 years (and perhaps longer) under ideal storage conditions.

*Winemakers – Tom Carson and Chris Forge*

