



**RED CLAW**  
MORNINGTON PENINSULA

## **RED CLAW SHIRAZ 2008**

Variety:	Shiraz
Region:	Heathcote
Alcohol:	14%
Residual Sugar:	0.52 g/L
Titrateable Acidity:	6.0 g/L
Harvest Dates:	19th February – 25th February

### **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. Fruit thinning was also required in some blocks of shiraz and viognier. 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 at night in excellent conditions. Once again, fruit of excellent colour, flavour and natural acid was produced. Harvest at Heathcote Estate commenced on 19th February with the last fruit harvested on 25th February.

#### **WINEMAKER'S NOTES**

Deep ruby with a brilliant Shiraz-purple hue. Dark berry fruit and lifted spice dominate, with underlying scents of pepper, provincial herbs and classy French oak.

The palate is loaded with dark fruited shiraz intensity. Lush ripe sweet berries are followed by subtle nuances of spice and toasted oak.

*Winemaker – Tom Carson*

