



# HEATHCOTE ESTATE

## Heathcote Estate 2016 Vintage Collection

*Released from our museum cellar - August 2022*

Vintage 2016 at Heathcote Estate produced two Single Block wines (Block F and Block C), as well as a special, inaugural release of 'Shiraz Pressings'. Presented alongside the Single Vineyard Shiraz, this 2016 collection from the museum cellar is a fascinating study in not only the vintage, but the differences between the individual parcels and subsequent expressions of our vineyard.

One of our coldest winters in recent memory was followed by a warm and dry spring, with perfect, even set and growth. The warm, dry and consistent conditions prevailed throughout summer, resulting in highly concentrated small berries.

### **Winemaker Tom Carson comments on the vintage:**

*"The 2016 vintage was always a favourite of the winemaking team, it's also the year we fine-tuned our winemaking approach. The 2016 was the first wine that was bottled earlier than in the past - after 12 months in barrel, instead of 18 months. This was also the year the use of 500L puncheons was extended across the Heathcote Estate Shiraz. And thirdly, it is the year we really started to use more whole bunches across all ferments. These techniques have added finer tannins, more primary fruit and better balance. As you can see, six years on the integration and balance of the wines is testament to the continual search for perfection."*

We hope you enjoy this classic Heathcote vintage, which produced deeply concentrated wines with lifted perfume and remarkable structure. Each has evolved in its own distinct way, yet all are beautifully plush, with wonderfully complex aromas.

**Individual tasting notes included overleaf.**

## 2016 Heathcote Estate Single Vineyard Shiraz – Museum Release

<b>Region</b>	Drummonds Lane, Heathcote
<b>Alc</b>	14%
<b>Harvest</b>	6 February
<b>Clones</b>	BVRC12, BVRC30, ESA3021, PT23, SA1654, SA1127
<b>Soil</b>	Deep red clay over bedrock, ancient Cambrian stone and quartz rock visible
<b>Barrel</b>	12 months. 100% French oak. 20% new
<b>Winemaker</b>	Tom Carson

### Winemaking

Our five individual blocks and their various sections were handled separately in the winery and vintage 2016 created 11 unique batches of wine. The grapes were fermented in a combination of traditional open and closed fermenters after gentle destemming, with some batches receiving whole bunches. The wines were then pressed and transferred into French Oak barrels for malolactic fermentation – majority 300L hogsheads, some 500L puncheons and some parcels aged in traditional 6250L cuves. Racked twice during maturation, bottled February 2017.

### Tasting note

This 2016 was an exceptional vintage upon release, with remarkable structure and concentration. Now at six years of age, the wine is evolving beautifully. Lifted perfume with layers darker black fruits. Complex aromas of floral notes, tar, gun flint and exceptional concentration and purity. The palate is seamless, loaded with fruit texture and tightly packed savoury tannins, which have softened and integrated wonderfully over time. Drinking exceptionally well now, we've done the cellaring for you, so you can sit back and enjoy the wine today.

## 2016 Heathcote Estate Single Block Release 'Block F' Shiraz

<b>Region</b>	Drummonds Lane, Heathcote
<b>Alc</b>	13.5%
<b>Block</b>	F
<b>Harvest</b>	8 February
<b>Aspect</b>	North facing slope, westerly inclination
<b>Soil</b>	Rich and deep red clay topsoil over bedrock. Ancient Cambrian green stones visible
<b>Barrel</b>	12 months. 500L French oak puncheons. 20% new
<b>Winemaker</b>	Tom Carson

### Winemaking

The grapes were handpicked and fermented in traditional open fermenters after gentle destemming, with some batches receiving whole bunches. The wines were then pressed and transferred into 500L French oak puncheons for malolactic fermentation. Racked twice during maturation, bottled February 2017.

### Tasting note

Beautifully fragrant upon release, with violets, red berry fruits and loads of spice. The wine is still showing that Classic Block F nose, but now with added complexity, tar and flint notes. The palate is beautifully poised, intensely concentrated and detailed, with the silkiest texture and length. The wine still has plenty of power, with an attractive plushness on the palate.

## 2016 Heathcote Estate Single Block Release 'Block C' Shiraz

<b>Region</b>	Drummonds Lane, Heathcote
<b>Alc</b>	13.5%
<b>Block</b>	C
<b>Harvest</b>	6 February
<b>Aspect</b>	North facing slope, easterly inclination
<b>Soil</b>	Deep red clay over bedrock, ancient Cambrian stone and quartz rock visible
<b>Barrel</b>	12 months. 500L French oak puncheons. 20% new
<b>Winemaker</b>	Tom Carson

### Winemaking

The grapes were handpicked and fermented in traditional open fermenters after gentle destemming, with some batches receiving whole bunches. The wines were then pressed and transferred into French oak barrels for malolactic fermentation (500L puncheons). Racked twice during maturation and bottled February 2017.

### Tasting note

Intensely coloured and deeply scented with black fruits, spice, background pepper and plummy richness still evident - and continuing to build in complexity. The palate is classic C Block – rich and deeply concentrated, expansive with a deep core of powdery Heathcote tannins. Plush and rich, yet long and fine.

## 2016 Heathcote Estate Single Vineyard Shiraz Pressings

<b>Region</b>	Drummonds Lane, Heathcote
<b>Alc</b>	13.5%
<b>Block</b>	B (33%), C (33%), F (34%)
<b>Barrel</b>	12 months. 500L French oak puncheons. 20% new
<b>Harvest</b>	6 – 13 February
<b>Winemaker</b>	Tom Carson

This the inaugural release of the 'Shiraz Pressings'. A wine made for the long term, the Shiraz Pressings was firmly structured upon release with savoury tannins, and yet incredible perfume and sense of elegance. This elegance and beautiful volume of fruit is a hallmark of the wine, six years on.

### Winemaking

The pressings selection is a collection of the very last few litres of wine from the fermented grape skins when the press is nearing completion. These precious few litres are loaded with fine graphite-like, dry and firm tannins. The 'pressings' were transferred into 500L puncheons for malolactic fermentation. Racked twice during maturation, bottled February 2017.

### Tasting note

The resultant wine is highly fragrant and detailed with a super long and deeply concentrated palate. Drinking beautifully now, it will continue to reward cellaring for a few more years yet.