



HEATHCOTE ESTATE

From the Museum

2009 Heathcote Estate Shiraz – Single Vineyard

2008 / 2009 Growing Season

Historically, the vineyard is watered minimally so the vines are quite drought tolerant and on a whole were able to endure the extreme weather conditions of 2009 vintage well. The Australian Sprawl canopy (no foliage wires) provided shade and cover for the fruit from direct sunlight. The fruit looked in good condition, despite some shrivelling on the Western side of the canopy that is exposed to the afternoon sun.

Harvest commenced on the 25 February and finished on the 6 March. Selective hand picking was undertaken to preserve the best parcels of fruit. Due to the prolonged heat endured this season, estimated yields were down 15 to 20% for shiraz. The hand selected shiraz parcels stood out with defined structure, aromatics and tannin.



Variety	100% Shiraz
Region	Heathcote Victoria (Drummonds Lane)
Alcohol	14%
Titr. Acidity	6.2gl
pH	3.63
Clones	BVRC12, BVRC30, ESA3021, PT23, SA1127
Barrel	17 months, 100% French, 20% new
Winemaker	Tom Carson, Chris Forge
Viticulturist	Vin Harrop

Winemaking

Our 5 individual blocks and their various sections were handled separately in the winery and vintage 2009 created 14 unique batches of wine. The grapes were fermented in a combination of open and closed fermenters after gentle destemming, with some batches receiving whole bunches. The wines were then pressed and transferred immediately into barrels for malolactic fermentation. It remained in barrel for a total of 17 months and during maturation was racked three times. During the winemaking and maturation process, the most exceptional parcels of shiraz were identified and only the most outstanding made it into the final blend. This commitment to quality saw 40% of the Shiraz being declassified from the final blend.

Tasting note

A beautifully balanced wine packed with flavour and complexity, embodying the affinity between the Heathcote region and the shiraz grape. Will age for at least 10 years under ideal cellaring conditions.