



HEATHCOTE ESTATE

MUSEUM RELEASE

2015 HEATHCOTE ESTATE SINGLE VINEYARD SHIRAZ

The Growing Season

Good early winter rains throughout June and July replenished soil moisture. August was dry, and the vines shot into life in September with a nice even budburst considering the cooler than average minimum spring temperatures. Welcome rain fell during flowering with no major impact on fruit set.

Warmer than average maximum temperatures were seen throughout late spring and early summer, encouraging ideal ripening conditions. The weather pattern then changed, turning cool after a rain event on 9 January and we experienced cooler temperatures throughout the month. This was ideal weather conditions, allowing the vines to maintain leaf function and general health as we approached the ripening period.

February saw a return to above average temperatures and this combined with very healthy canopies brought on fruit maturity beautifully. The vineyard was entirely handpicked with each parcel of fruit carefully selected. Harvest of the Shiraz started on Monday 16 February and continued through until the last parcel was picked on Wednesday 25 February.



Variety	100% Shiraz
Region	Heathcote Victoria (Drummonds Lane)
Harvested	16 -25 February
Alcohol	13.5%
Titr. Acidity	5.8
pH	3.72
Clones	BVRC12, BVRC30, ESA3021, PT23, SA1654, SA1127
Barrel	17 months, 100% French, 20% new
Winemaker	Tom Carson, Chris Forge
Viticulturist	Vin Harrop

Winemaking

Our five individual blocks and their various sections were handled separately in the winery and vintage 2015 created 10 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 oak cives. Racked three times during maturation, bottled September 2016.

Tasting note

This 2015 vintage had all the hallmarks of classic Heathcote shiraz upon its release, and now at five years of age, the wine is evolving beautifully – softening and integrating exceptionally well. The wine is poised with characteristic layers of red and black fruits, floral notes, tar, gun flint and excellent balance and concentration. The palate is seamless, elegant and plush, with beautifully ripe tannins. Drinking superbly now - we've done the cellaring for you, so you can sit back and enjoy the wine today. yabbylake.com