



HEATHCOTE ESTATE

2018 HEATHCOTE ESTATE SINGLE VINEYARD SHIRAZ

The 2018 vintage in Heathcote has produced wines of intense concentration and power. A warm and dry spring led into a classic Heathcote summer, warm days and cool nights.

Hand harvesting commenced on the 15th of February and proceeded until the 27th February. The wines are archetypal Heathcote, darkly coloured, abundant fruit and depth of flavour with seamless structure and balance.



Region	Drummonds Lane, Heathcote
Alc	14%
pH	3.74
Harvest	15 – 27 February
Clones	BVRC12, BVRC30, ESA3021, PT23, SA1654, SA1127
Soil	Deep red clay over bedrock, ancient Cambrian stone and quartz rock visible
Barrel	11 months. 100% French oak. 20% new
Winemaker	Tom Carson

Winemaking

Our five individual blocks and their various sections were handled separately in the winery and vintage 2018 created 14 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 cives. Racked twice during maturation, bottled February 2019.

Tasting note

Lifted perfume with layers of red and black fruits. Pristine and poised with floral notes, tar, gun flint and exceptional concentration and purity. The palate is seamless and fine, loaded with fruit texture and tightly packed savoury tannins.