



Sanguine

ESTATE



INCEPTION SHIRAZ 2014

HEATHCOTE

VINTAGE 2014

This was a vintage of intense moments and extremes from frost in late 2013 to fire in early 2014 however when faced with such adversity the unaffected vines dug in their roots and produced some of the most concentrated flavour that I've seen with amazing structure. Small canopies and small berries with lots of concentrated flavour thanks to the amazing sub soil moisture and a handy downpour in early February after 3 months of extremely little rainfall. Structure and ageability will be the feature of this vintage.

THE VINEYARD

Our boutique vineyard and winery is a family enterprise intent on making concentrated, sophisticated and complex wines inspired by our unique Heathcote terroir, a fault line of ancient Cambrian red rock pulverised over 510 million years into soil.

We have utilised the vertical shoot positioning trellis system to open up the canopy, reduce the risk of disease and expose bunches to direct sun light for ripening. The vines are cane pruned to a single fruiting wire with a maximum 20 buds per vine. Crop levels are naturally low and hence bunch thinning is generally not required and irrigation kept to a minimum with some blocks unirrigated.

To conserve the natural balance within the soils and hence the overall health of the vines, we aim to minimise the use of chemicals. It is our practice to utilise organic principles in the first instance such as organic fertilisers and mulching to control weed growth and then if absolutely necessary, use small amounts of chemicals to target specific parts of the vineyard.

THE WINEMAKING

We utilise traditional winemaking practices that are labour intensive but within a modern understanding of its ways. The grapes that make up this blend were destemmed and then whole berries transferred to small open fermenters using gravity. The grapes fermented using their naturally occurring yeasts for anywhere between 8 to 30 days with each fermenter treated differently to provide added complexity in the resulting wine. The wine is then transferred via gravity (to avoid pump shock) to French oak barriques (approximately 20% new) and left to mature for approximately 18 months. Prior to bottling the individual varieties are carefully blended to produce a balanced wine.

TECHNICAL DATA

Alcohol: 14.8% alc/vol
Varietal composition: 100% Heathcote Shiraz

TASTING NOTES

A deep concentration of colour with a bright purple hue denotes the healthy and ripe 2014 vintage.

A brooding and rich bouquet of ripe blackberry and plum with the classic earth and spice undertones. The 30 % new French oak is offering a savoury backdrop of tobacco and cigar box helping to integrate the ripe fruit.

The palate is more elegant than the aromas let on. Long and even flowing fruit and spice with noticeable tannins offering great structure and length.

A very serious and structured wine requiring patient cellaring or at least a lengthy decanting.