



Sanguine  
ESTATE

## INCEPTION SHIRAZ 2016

### HEATHCOTE

#### VINTAGE 2016

One of the hottest, driest beginnings to a season that meant the vines put out very little shoot growth and less than half our normal crop. To keep the vines healthy during the unrelenting heat and lack of rain, we conducted fruit thinning and so glad we did because the resulting fruit has produced rich, concentrated and vibrant wines.

#### 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 utilize traditional winemaking practices such as small fermentation tanks, natural fermentation (i.e. no yeast additions) and gravity feeding. Whilst this can be quite labour intensive, we believe it ensures the preservation of natural fruit flavours and the Heathcote terrior character. As with all varieties produced at Sanguine Estate, the grapes were destemmed, lightly crushed and then naturally fermented with wild indigenous yeasts in small open fermenters. The wine is then transferred via gravity (to avoid pump shock) to predominantly French oak barriques (approximately 10% new) and left to mature for approximately 18 months.

#### ORIGIN OF NAME

When we introduced the Progeny shiraz and D'Orsa shiraz to our range, it was always our intention to add a "stage" name to the "Estate" shiraz however it has taken some time to agree on that perfect name.

So from the 2012 vintage, the "Estate" Shiraz was called "Inception" meaning the beginning of something or the establishment or starting point of our family business. A very fitting name considering the Estate shiraz is our flagship wine.

#### TECHNICAL DATA

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

#### TASTING NOTES

A warm year shining through with a dense purple hue. A rich and bright aroma of plum and blackberry given further complexity with charred French oak and a hint of liquorice. Juicy rich plum at the core with liquorice and black pepper. A rich textual wine gentle but preset tannin structure.

