



*Winemaker's comments:*

The fruit was grown at Heathcote and was picked at full flavour maturity.

The grapes were fermented and macerated for 17 days in stainless steel tanks before being transferred to barrel. The oak used was Allier, Nevers, and Tronçais, with some American oak as well to enhance the sweetness of the fruit. The wine spent 16 months in oak, and has been bottled for 6 months before its release.

For me, it is a warm generous wine, almost juicy. It reminds me of a ripe plum just picked from the tree. There is lots of flavour.

It is dark-red in colour. On the nose, there is white pepper, spice, dark cherry, wildflowers (French, not Australian), a hint of leather and tar. The palate has richness, and the fruit and oak are in excellent balance. The finish is very long. Aging potential: 5 to 8 years minimum.

It is a wine to savour. We have found it likes to breathe, so recommend opening it a little ahead of drinking time.

pH	3.5
TA	5.8
Alc	14.4 per cent by volume