



PEREGRINE RIDGE

2009 Peregrine Ridge Shearstone Heathcote Shiraz

Region: Heathcote, Victoria

Winemakers: Graeme Quigley & Sue Kerrison

Background: Our “Shearstone” is a single vineyard wine, bottled in memory of Hazel Hamilton of Shearstone who installed a passion for the land in her grandchild Sue. It is an early drinking style with soft, savoury fruit characteristics. The wine was matured in a selection of American and French oak barrels (20% new) for 20 months prior to bottling. The wine shows the diversity that can be achieved on our unique terroir on the east side of the Mt Camel Range 25km north of Heathcote. The grapes were hand picked over 9 days, from 28 March to 5 April. All fruit was small batch fermented for between 9 and 11 days and then immediately pressed via basket press to barrel.

Vintage conditions: 2009 was a hot season that followed a cool, dry spring. Vine growth was moderate throughout the vineyard. Mid January, temperatures soared to 40 degrees and the extreme conditions did not abate until mid March. This resulted in significant vine stress, a modest degree of defoliation and berry shrivel. Ripening was suppressed, resulting in a fine, elegant wine style.

Colour: Ruby to garnet, with red hue.

Nose: Spicy cherries and plums, with a hint of vanilla oak.

Palate: Medium bodied, with spicy red cherries, plums and a hint of vanilla oak. The wine finishes with a soft, savoury after palate.

Alc/Vol: 14.7%v/v

Bottled under screw cap

Packed in 12x750ml cartons



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