



PEREGRINE RIDGE

2012 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 French and American oak barrels (25% new) for 23 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 11 and 12 March. All fruit was small batch fermented for between 8 and 14 days and then immediately pressed via basket press to barrel.

Vintage conditions: 2012 was a moderate season that followed a cool, wet Spring. Vine growth was vigorous and even throughout the vineyard, with below average fruit set. Summer was generally mild to warm and good soil moisture was retained throughout the ripening season. This produced berries with bright plum fruit flavours. The grapes were fully picked prior to the onset of heavy rains in the second half of March.

Colour: Ruby to garnet, with ruby hue.

Nose: Cinnamon, 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 and persistent after palate.

Alc/Vol: 14.3%v/v

Bottled under screw cap

Packed in 6x750ml and 12x750ml cartons



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