



PEREGRINE RIDGE

2005 Peregrine Ridge Limited Release Heathcote Shiraz

“This wine was clearly the top in the Heathcote class. It reflects what we expect from the region – vibrancy, spiciness, fineness and suppleness. Too many recent Heathcotes have been ponderous, over-oaked and overly alcoholic. This one restores our faith.”

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Region: Heathcote, Victoria

Winemakers: Graeme Quigley & Sue Kerrison

Background: Our “Limited Release” is a single vineyard, barrel selected wine based on the use of French oak barrels. The 2005 was matured in 40% new, 15% second use and the remainder in older barrels for 17 months prior to bottling. The aim of the wine is to showcase what can be achieved with our unique terroir on the east side of the Mt Camel Range 25km north of Heathcote. The grapes were picked over a 2 week period from 25 March to 8 April at the optimum ripeness for each block. All fruit was small batch fermented for 10 days and immediately pressed via basket press to barrel.

Vintage conditions: 2005 was a slightly cool year following a normal spring in 2004. Vine growth was strong with a small degree of shoot thinning undertaken at veraison. Summer was typically warm with steady ripening through February and a gradual cooling pattern in March. These near ideal conditions have produced a wine with high natural acidity and spicy fruit characteristics.

Colour: Dark red to garnet with purple to garnet hue.

Nose: Spicy with hints of pepper, cinnamon and a touch of eucalypt leading to the dark cherry, blackberry and dark plum baseline. There is an integrated hint of oak.

Palate: The blackberry, dark cherry and plum fruit dominates the palate with the oak providing the length and persistence that is a hallmark of this wine style. Oak is evident and is very much in harmony with the fruit. Medium to full bodied style in the mid palate with a long and persistent after palate.

Alc/Vol: 14.7%

Bottled under screw cap and cork

Packed in 12x750ml & 6x750ml cartons



www.peregrineridge.com.au