



PEREGRINE RIDGE

## 2006 Peregrine Ridge American Oak Blend Heathcote Shiraz

**“Fabulously rich colour and amazing fruit vibrancy. Beautifully balanced palate has excellent sweetness and well-focused fruit cake and chocolate flavours.”**

WINESTATE September/October 2009

**Region:** Heathcote, Victoria

**Winemakers:** Graeme Quigley & Sue Kerrison

**Background:** Our “American Oak Blend” is a single vineyard wine that showcases the use of American oak barrels. Small parcels of fruit are carefully selected during the winemaking process and matched to barrels at the press. The 2006 was matured in 65% new and 35% second use barrels for 19 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 picked over a 2 week period from 26 March to 9 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:** 2006 was a slightly warm year following a slightly wet weather pattern in spring 2005. Vine growth was strong with very even growth of shoots and no thinning required. Summer was typically warm with steady ripening through February and March, and a sudden cooling in early April. These growing conditions have produced a wine with a spicy, rich fruit character and high natural acidity.

**Colour:** Glass staining deep purple with purple to garnet hue.

**Nose:** Sweet spicy plum and vanilla leading to soft cedar and fruitcake in the background.

**Palate:** Full bodied and intense dark cherry and rich plum fruit supported by spicy vanilla and soft cedary oak. There is a seamless fusion of oak and fruit that delivers rich fruit flavours to the front and mid palate. The wine finishes with a soft, fresh after palate.

**Alc/Vol:** 15.1%v/v

**Bottled under screw cap**

Packed in 6x750ml cartons



[www.peregrineridge.com.au](http://www.peregrineridge.com.au)