



PEREGRINE RIDGE

2008 Peregrine Ridge Fortified Heathcote Shiraz

Region: Heathcote, Victoria

Winemakers: Graeme Quigley & Sue Kerrison

Background: Our "Fortified Shiraz" is a single vineyard wine that is made using a combination of Australian and Portuguese winemaking techniques. The fruit was small batch fermented for 10 days until the must was at 5 Baume. Half of the fruit was 'pressed then fortified' (Australian technique) and the balance was 'fortified then pressed' (Portuguese technique) using a basket press. The fortification spirit was 8 year old brandy spirit. The 2008 was matured in old French oak hogsheads for 22 months prior to bottling. The wine showcases the diversity of styles 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 in late April, on Anzac Day.

Vintage conditions: 2008 was a hot season that followed a warm, dry Spring. Vine growth was good and even throughout the vineyard. Summer was generally warm to hot and relatively dry throughout the ripening season. A small part of the vineyard was set aside to produce a fortified wine in the style of a vintage port. The grapes were picked late in the season at 17-19 Baume, with a moderate degree of berry shrivel to intensify the rich, ripe fruit and spice characteristics. The high natural acidity of the wine and the addition of brandy spirit will ensure that this fortified shiraz continues to develop for many years to come in the style of a traditional vintage port.

Colour: Inky, deep purple with purple to garnet hue.

Nose: Rich, sweet spicy plum pudding and brandy, with soft cedar and dark chocolate overtones.

Palate: Intense dark plum fruit, brandy and spicy vanilla bean with hints of cedary oak. This vintage port style shiraz exhibits a full palate with a long persistent finish. The wine requires time for complete integration of fruit and spirit. Drink to beyond 2040.

Alc/Vol: 20.5%v/v

Bottled under screw cap

Packed in 12x375ml cartons



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