



PEREGRINE RIDGE

2008 Peregrine Ridge Limited Release Heathcote Shiraz

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. Small parcels of fruit were carefully selected during the winemaking process and matched to barrel at the press. The 2008 was matured in 50% new and 50% second use barrels for 22 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 hand picked over a 2 week period from 9 March to 24 March at the optimum ripeness for each block. All fruit was small batch fermented for between 10 and 14 days and then immediately pressed via basket press to barrel.

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. This produced small, concentrated berries with rich plum and dark fruit flavours. During the mid March heatwave we ceased picking and resumed when cooler conditions prevailed in late March. These growing conditions have produced an intense wine with spicy, rich fruit character and high natural acidity.

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

Nose: Rich dark cherry, blackberry and plum fruit supported by savoury oak and hints of spice and tobacco leaf.

Palate: Intense, ripe blackberries, rich dark plums and dark cherries dominate the palate, with firm savoury and spicy oak tannins providing the length and persistence that is the hallmark of this wine style. The front palate provides a spicy introduction to a long and persistent after palate of intense dark fruits. This is a full bodied wine.

Alc/Vol: 15.5%v/v

Bottled under screw cap and cork

Packed in 12x750ml & 6x750ml cartons



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