



PEREGRINE RIDGE

## 2009 Peregrine Ridge American Oak Blend Heathcote Shiraz

**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 were carefully selected during the winemaking process and matched to barrel at the press. The 2009 was matured in 80% new and 20% second use barrels for 21 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 16 days from 28 March to 11 April, at the optimum ripeness for each block. All fruit was small batch fermented for between 8 and 18 days and then immediately pressed via basket press to barrel.

**Vintage conditions:** 2009 was a hot season that followed a cool, dry spring. Vine growth was moderate throughout the vineyard. Mid January, temperatures soared to 40 degrees and the extreme conditions did not abate until mid March. This resulted in significant vine stress, a modest degree of defoliation and berry shrivel. Ripening was suppressed, resulting in a fine, elegant wine style.

**Colour:** Dark ruby, with a garnet hue.

**Nose:** Spicy plums and blackberries, supported by cinnamon, a hint of vanilla bean, cloves and mixed spice.

**Palate:** Rich dark plums dominate the palate, supported by spice and a hint of vanilla bean. The wine is mouth filling and lifted, with an intense blackberry finish. The fusion of fruit and soft spicy oak is seamless. This is a medium to full bodied wine with a persistent finish.

**Alc/Vol:** 14.8%v/v

**Bottled under screw cap**

Packed in 6x750ml cartons



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