



PEREGRINE RIDGE

## 2009 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 2009 was matured in 55% new and 45% second use barrels for 21 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 17 days from 28 March to 13 April, at the optimum ripeness for each block. All fruit was small batch fermented for between 12 and 17 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:** Deep garnet, with a ruby hue.

**Nose:** Rich blackberry and dark cherry, with savoury spice and pencil shaving nuances.

**Palate:** Rich dark cherries dominate the palate, with refined savoury and spicy oak 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 with developed, silky tannins and a blackberry finish. This is a fine and elegant, medium to full bodied wine.

**Alc/Vol:** 14.7%v/v

**Bottled under screw cap and cork**

Packed in 12x750ml & 6x750ml cartons



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