



PEREGRINE RIDGE

## 2013 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 2013 was matured in 90% new and 10% second use barrels for 22 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 39 days from 16 March to 23 April, at the optimum ripeness for each block. All fruit was small batch fermented for between 12 and 14 days and then immediately pressed via basket press to barrel.

**Vintage conditions:** 2013 was a warm season that followed a cool, wet spring. Vine growth was moderately vigorous throughout the vineyard. Summer was generally warm to hot and relatively dry throughout the ripening season. This produced small, concentrated berries with rich plum fruit flavours. These growing conditions have produced an intense wine with spicy, rich fruit character and high natural acidity.

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

**Nose:** Rich, sweet spicy plum and vanilla bean supported by soft cedar and hints of spice.

**Palate:** Full bodied, mouth filling and lifted, with rich dark plum fruit, spicy vanilla bean and soft cedary oak. The fusion of fruit and spicy oak is seamless and delivers rich fruit flavours to the front and middle palate. The wine finishes with a soft, cedary after palate. This is a medium to full bodied wine with a persistent finish.

**Alc/Vol:** 16.1%v/v

**Bottled under screw cap**

Packed in 12x750ml & 6x750ml cartons



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