



PEREGRINE RIDGE

Peregrine Ridge Non-Vintage Sparkling Heathcote Shiraz C2-D3

Region: Heathcote, Victoria

Winemakers: Graeme Quigley & Sue Kerrison

Background: Our "Non-Vintage Sparkling Shiraz" is a single vineyard sparkling, produced in the traditional method. This cuvee has been produced solely from 2012 vintage fruit. The cuvee was matured in 50% new French and 50% seasoned French and American oak for 11 months prior to bottling and then bottle fermented for a further 31 months, to enable the cuvee to fully develop its bottle fermentation characteristics. A small quantity of estate grown fortified Shiraz was used to dosage this wine, which adds richness and complexity. This 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 at the optimum ripeness for each block, then small batch fermented and immediately pressed to barrel for maturation.

Vintage conditions: 2012 was a moderate season that followed a cool, wet Spring. Vine growth was vigorous and even throughout the vineyard, with below average fruit set. Summer was generally mild to warm and good soil moisture was retained throughout the ripening season. This produced berries with bright plum fruit flavours. The grapes were fully picked prior to the onset of heavy rains in the second half of March.

Colour: Dark red to garnet with a garnet hue.

Nose: Sweet spicy plums, with a hint of cherry and raspberry.

Palate: Rich spicy plum, with blackberry and cherry undertones and a soft lingering finish. This is a stylish, medium bodied wine that is best served chilled.

Alc/Vol: 13.9%

Bottled under diam

Packed in 6x750ml cartons



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