

PEREGRINE RIDGE

Peregrine Ridge Non-Vintage Sparkling Heathcote Shiraz C3-D1

Region: Heathcote, Victoria

Winemakers: Graeme Quigley & Sue Kerrison

Background: Our "Non-Vintage Sparkling Shiraz" is a single vineyard sparkling, produced in the traditional method. The wine is blended from spicy 2012 Shiraz and rich, robust 2013 Shiraz. The cuvee was matured in 15% new and 85% seasoned French and American oak for 24 months (2012 component) and 12 months (2013 component) prior to bottling and then bottle fermented for a further 25 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.

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.

Blending fruit from these two vintages has produced a medium weight, elegant sparkling shiraz, with high natural acidity and spicy fruit characteristics.

Colour: Dark red to garnet with a crimson hue.

Nose: Blackberries and raspberries, with sweet spicy plums and a hint of cherry.

Palate: Sweet blackberries and raspberries, with plum 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

