



PEREGRINE RIDGE

## 2005 Peregrine Ridge Winemaker's Reserve Sparkling Heathcote Shiraz

**Region:** Heathcote, Victoria

**Winemakers:** Graeme Quigley & Sue Kerrison

**Background:** Our 2005 "Winemaker's Reserve Sparkling Shiraz" is a single vineyard, barrel selected wine based on the use of new French and American oak barrels. Small parcels of fruit were carefully selected during the winemaking process and matched to barrel at the press. The 2005 was matured in 100% new oak for 17 months prior to bottling and then bottle fermented for a further 24 months, which enables the wine to fully develop its complex bottle fermentation characteristics. The aim of the wine is to showcase what can be achieved with the very best fruit grown on our unique terroir on the east side of the Mt Camel Range 25km north of Heathcote. The grapes were picked over a 2 week period from 25 March to 8 April at the optimum ripeness for each block. All fruit was small batch fermented for 10 days and immediately pressed via basket press to barrel.

**Vintage conditions:** 2005 was a slightly cool year following a normal spring in 2004. Vine growth was strong with a small degree of shoot thinning undertaken at veraison. Summer was typically warm with steady ripening through February and a gradual cooling pattern in March. These near ideal conditions have produced a wine with high natural acidity and spicy fruit characteristics.

**Colour:** Dark red to garnet with purple to garnet hue.

**Nose:** Blackberries, dark cherries and raspberries with hints of yeast and spice.

**Palate:** Intense lifted dark cherries, blackberries and sweet raspberries. Medium to full bodied in the mid palate with a long, dry and persistent after palate. This is a wine style that is best served slightly chilled.

**Alc/Vol:** 13.7%

**Bottled under diam**

Packed in 3x750ml cartons



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