



PEREGRINE RIDGE

## 2007 Peregrine Ridge Winemaker's Reserve Sparkling Shiraz - Late Disgorge

**Region:** Heathcote, Victoria

**Winemakers:** Graeme Quigley & Sue Kerrison

**Background:** Our 2007 "Winemaker's Reserve Sparkling Shiraz" is a single vineyard, barrel selected wine based on the use of new French oak barrels. Small parcels of fruit were carefully selected during the winemaking process and matched to barrel at the press. The 2007 Late Disgorge was matured in 100% new French oak for 20 months prior to bottling and then bottle fermented for a further 88 months, to enable 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 hand picked at optimum ripeness on 12 March. All fruit was small batch fermented for between 10 and 14 days and immediately pressed via basket press to barrel.

**Vintage conditions:** 2007 was a hot dry season that followed a dry, frosty Spring. Vine growth was even, with the drought conditions producing shoots of medium vigour. Summer was hot and extremely dry throughout the ripening season. This produced small, concentrated berries with intense blackberry, blueberry and rich dark cherry fruit flavours. These growing conditions have produced an extremely fine wine with vibrant fruit character and good natural acidity.

**Colour:** Ruby to garnet with a ruby hue.

**Nose:** Seductive amalgam of blackberries, blueberries and dark cherries with a hint of yeast and spice.

**Palate:** Elegant, silky and balanced with layers of complexity. Lifted blackberries, blueberries and dark cherries invigorate the finely textured palate. The cuvee finishes long, with nuances of dark plums. The extended time on lees delivers a persistent bead and fine, creamy mousse. Medium bodied in the front and middle palate, with a long, dry and persistent after palate.

**Serving:** This is a wine style that is best served slightly chilled. Take the time to let the wine warm up in the glass and express itself.

**Food Match:** Duck, terrine, pate, quail and game meats.

**Christmas Match:** Turkey, ham and trimmings

**Alc/Vol:** 13.5%

**Bottled under diam**

Packed in 3x750ml cartons.



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