



PEREGRINE RIDGE

## 2008 Peregrine Ridge Winemaker's Reserve Heathcote Shiraz

**Region:** Heathcote, Victoria

**Winemakers:** Graeme Quigley & Sue Kerrison

**Background:** Our "Winemaker's Reserve" is a single vineyard, barrel selected wine based on the use of French oak barrels. Small parcels of fruit are carefully selected during the winemaking process and matched to barrels at the press. The 2008 was matured in 100% new oak for 24 months prior to bottling. 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 10 day period from 15 to 24 March 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:** 2008 was a hot season that followed a warm, dry Spring. Vine growth was good and even throughout the vineyard. Summer was generally warm to hot and relatively dry throughout the ripening season. This produced small, concentrated berries with rich plum and dark fruit flavours. During the mid March heatwave we ceased picking and resumed when cooler conditions prevailed in late March. These growing conditions have produced an intense wine with spicy, rich fruit character and high natural acidity.

**Colour:** Glass staining garnet with a bright garnet hue.

**Nose:** Integrated, rich blackberry and dark cherry fruit supported by dried herbs, cedar and earthy undertones.

**Palate:** Intense blackberries and dark cherry, with savoury spice and pencil shaving nuances. This wine is enhanced by silky tannins and superbly integrated new French oak. A wine of great finesse with a long, persistent finish. Drink to beyond 2025.

**Alc/Vol:** 15.8%v/v

**Bottled under screw cap and cork**

Packed in 6x750ml cartons and 3x750ml cartons



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