



PEREGRINE RIDGE

2012 Peregrine Ridge Limited Release Heathcote Shiraz

Region: Heathcote, Victoria

Winemakers: Graeme Quigley & Sue Kerrison

Background: Our "Limited Release" is a single vineyard, barrel selected wine based on the use of French oak barrels. Small parcels of fruit were carefully selected during the winemaking process and matched to barrel at the press. The 2012 was matured in 87% new and 13% second use barrels for 23 months prior to bottling. The aim of the wine is to showcase what can be achieved with our unique terroir on the east side of the Mt Camel Range 25km north of Heathcote. The grapes were hand picked on 12 March. All fruit was small batch fermented for between 11 and 12 days and then immediately pressed via basket press to barrel.

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: Deep garnet, with a ruby hue.

Nose: Rich dark plum, supported by cloves and cinnamon. There is an integrated mix of spice and savoury oak, with dark chocolate undertones.

Palate: Rich dark plums dominate the front palate, with a mid-palate of blackberries and a dark chocolate finish. The front palate provides a spicy introduction to a long and persistent after palate, supported by silky tannins, and a dark chocolate / blackberry finish. Superbly integrated French oak provides the length and persistence that is the hallmark of this wine style. This is a fine and elegant, medium to full bodied wine.

Alc/Vol: 14.8%v/v

Bottled under screw cap

Packed in 12x750ml & 6x750ml cartons



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