



PEREGRINE RIDGE

2013 Peregrine Ridge Shearstone Heathcote Shiraz

Region: Heathcote, Victoria

Winemakers: Graeme Quigley & Sue Kerrison

Background: Our “Shearstone” is a single vineyard wine, bottled in memory of Hazel Hamilton of Shearstone who instilled a passion for the land in her grandchild Sue. It is an early drinking style with soft, savoury fruit characteristics. The wine was matured in a selection of French and American oak barrels (29% new) for 25 months prior to bottling. The wine shows the diversity 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 over 16 March and 7 April. All fruit was small batch fermented for between 11 and 14 days and then immediately pressed via basket press to barrel.

Vintage conditions: 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. These growing conditions have produced spicy wine, with sweet fruit character and high natural acidity.

Colour: Dark ruby, with a garnet hue.

Nose: Spicy, sweet red plum with a hint of red currants, freshly ground cloves and green peppercorns.

Palate: Medium bodied, with spicy red plum and red currant fruit overlayed with freshly ground cloves and green peppercorn spices. The wine finishes with a soft, spicy and persistent after palate.

Alc/Vol: 16.1%v/v

Bottled under screw cap

Packed in 6x750ml and 12x750ml cartons



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