



PEREGRINE RIDGE

2015 Peregrine Ridge Pressings Heathcote Shiraz

Region: Heathcote, Victoria

Winemakers: Graeme Quigley & Sue Kerrison

Background: All wine is pressed to separate the wine from the solids. During the press cycle most of the wine will drain freely and is called free run. The must, a combination of wine, grape skins and seeds, is then pressed to extract the remaining wine attached to those solids. Wine extracted during this part of the press cycle is generally referred to as pressings.

Press wine is about the heavier tannins and structures they impart back into free run wine. Our "Pressings" is a single vineyard wine, pressed through a basket press, with layers of complexity arising from the subtle changes in the wine during the press cycle. This year we reserved the majority of our press wine and bottled it to showcase the complex fruit and tannin structures that winemakers cherish.

The 2015 was matured in second use French oak 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 over 16 days from 7 to 22 March, at the optimum ripeness for each block. All fruit was small batch fermented for between 7 and 13 days and then immediately pressed via basket press to barrel.

Vintage conditions: 2015 was a warm season that followed a mild spring with average rainfall. 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 an intense wine with spicy, rich fruit character and high natural acidity.

Colour: Dense dark crimson, with a garnet hue.

Nose: Rich dark plum and sour cherry, with allspice and clove overtones.

Palate: Full bodied, mouth filling and lifted, with intense sour cherry, rich dark plum and spicy oak. Fruit and fruit tannin dominate, with a simultaneous explosion of rich fruit flavours to the front, middle and back palate. The wine finishes with delicious, persistent chewy tannins.

Alc/Vol: 16.3%v/v

Bottled under screw cap and cork

Packed in 6x750ml cartons



www.peregrineridge.com.au