



PEREGRINE RIDGE

2009 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 2009 was matured in 100% new oak for 21 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 16 day period from 29 March to 13 April at the optimum ripeness for each block. All fruit was small batch fermented for between 10 and 15 days and then immediately pressed via basket press to barrel.

Vintage conditions: 2009 was a hot season that followed a cool, dry spring. Vine growth was moderate throughout the vineyard. Mid January, temperatures soared to 40 degrees and the extreme conditions did not abate until mid March. This resulted in significant vine stress, a modest degree of defoliation and berry shrivel. Ripening was suppressed, resulting in a fine, elegant wine style.

Colour: Garnet with a red, crimson hue.

Nose: Integrated, rich blackberry and dark cherry fruit supported by allspice, vanilla and tobacco leaf undertones.

Palate: Intense dark cherries and dark plums dominate the front to middle palate, supported by savoury spices and tobacco leaf nuances. The wine has a delicious blackcurrant finish, enhanced by silky tannins and superbly integrated new French oak. A wine of great finesse with a long, persistent finish. Drink to beyond 2035.

Alco/Vol: 15%v/v

Bottled under screw cap and cork

Packed in 6x750ml cartons



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