



PEREGRINE RIDGE

2014 Peregrine Ridge American Oak Blend Heathcote Shiraz

Region: Heathcote, Victoria

Winemakers: Graeme Quigley & Sue Kerrison

Background: Our “American Oak Blend” is a single vineyard wine that showcases the use of American oak barrels. Small parcels of fruit were carefully selected during the winemaking process and matched to barrel at the press. The 2014 was matured in 67% new and 33% second use barrels for 22 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 14 days from 24 March to 6 April, at the optimum ripeness for each block. All fruit was small batch fermented for between 11 and 26 days and then immediately pressed via basket press to barrel.

Vintage conditions: 2014 was a warm season that followed a cool, damp 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 an intense wine with spicy, rich fruit character and high natural acidity.

Colour: Dense garnet, with a ruby hue.

Nose: Rich, sweet spicy plum and vanilla bean supported by soft cedar and hints of cinnamon.

Palate: Full bodied, mouth filling and lifted, with rich dark plum fruit, spicy vanilla bean and soft cedary oak. The rich fruit flavours and spicy oak are harmoniously delivered to the front and middle palate. The wine finishes with a soft, cedary after palate, supported by dark chocolate. This is a voluptuous, medium to full bodied wine with a lingering finish.

Alc/Vol: 15.5%v/v

Bottled under screw cap

Packed in 12x750ml & 6x750ml cartons



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