



PEREGRINE RIDGE

## Peregrine Ridge Non-Vintage Sparkling Shiraz C5-D2

**Region:** Heathcote, Victoria

**Winemakers:** Graeme Quigley & Sue Kerrison

**Background:** Our “Non-Vintage Sparkling Shiraz” is a single vineyard sparkling, produced in the traditional method. The wine is blended from fine, elegant 2014 Shiraz and rich, sweet 2015 Shiraz. The cuvee was matured in 43% second use and 57% seasoned French oak for 21 months (2014 component) and 10 months (2015 component) prior to bottling and then bottle fermented for a further 72 months, to enable the cuvee to fully develop its bottle fermentation characteristics. A small quantity of estate grown fortified Shiraz was used to dosage this wine, which adds richness and complexity. This wine showcases the diversity of styles 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 at the optimum ripeness for each block, then small batch fermented and immediately pressed to barrel for maturation.

### Vintage conditions:

2014 was a warm season that followed good spring rains. Vine growth was slightly vigorous throughout the vineyard. Summer was generally warm with good soil moisture retained throughout the ripening season. This produced small, concentrated berries with blackberry, dark cherry and plum flavours.

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.

Blending fruit from these two vintages has produced a medium weight, elegant sparkling shiraz, with high natural acidity and sweet, spicy fruit characteristics.

**Colour:** Dark red to garnet with a brick red hue.

**Nose:** Sweet, spicy dark plums and red currents, with a hint of mixed spice.

**Palate:** Boysenberry, red current and dark plums, with layers of sweet spice and a soft, lingering finish. This is a stylish, medium bodied wine that is best served chilled.

**Alc/Vol:** 13.9%

**Bottled under diam**

Packed in 6x750ml cartons



[www.peregrineridge.com.au](http://www.peregrineridge.com.au)