



PEREGRINE RIDGE

2013 Peregrine Ridge Fortified Heathcote Shiraz

Region: Heathcote, Victoria

Winemakers: Graeme Quigley & Sue Kerrison

Background: Our "Fortified Shiraz" is a single vineyard wine that is made using a combination of Australian and Portuguese winemaking techniques. The fruit was small batch fermented for between 23 and 31 days until the must was at 3 to 4 Baume. Two thirds of the fruit was 'pressed then fortified' (Australian technique) and the balance was 'fortified then pressed' (Portuguese technique) using a basket press. The fortification spirit was a combination of 8, 12 and 13 year old brandy spirit. The 2013 was matured in old French oak hogsheads and barriques for nearly 12 years prior to bottling. The 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.

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. A small part of the vineyard was set aside to produce a fortified wine in the style of a vintage port. The grapes were picked late in the season at 18 to 19 Baume, with a moderate degree of berry shrivel to intensify the rich, ripe fruit and spice characteristics. The high natural acidity of the wine and the addition of brandy spirit will ensure that this fortified shiraz continues to develop for many years to come in the style of a traditional vintage port.

Colour: Dense, deep purple with a garnet hue.

Nose: Rich, sweet spicy plum pudding and brandy, with dark chocolate overtones.

Palate: Intense dark plum fruit, brandy and dark chocolate. Extended oak maturation adds a delicious rancio character. Full bodied with a long persistent finish. Drink to beyond 2045.

Alc/Vol: 21%v/v

Bottled under screw cap

Packed in 12x375ml cartons



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