



PEREGRINE RIDGE

2014 Peregrine Ridge Limited Release Heathcote Shiraz

Region: Heathcote, Victoria

Winemakers: Graeme Quigley & Sue Kerrison

Background: Our "Limited Release" is a single vineyard, barrel selected wine based on the use of French 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 86% new and 30% second use barrels for 22 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 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 rich fruit character and high natural acidity.

Colour: Dense ruby, with a ruby hue.

Nose: Blackberry, boysenberry and dark cherry, supported by soft savoury oak and hints of spice.

Palate: Intense, ripe blackberry, boysenberry and dark cherry dominate the palate. The front palate provides a spicy introduction to a long and persistent after palate. Superbly integrated French oak provides the length and persistence that is the hallmark of this wine style. This is a fine and elegant, medium to full bodied wine.

Alc/Vol: 15.5%v/v

Bottled under screw cap and cork

Packed in 12x750ml & 6x750ml cartons



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