



PEREGRINE RIDGE

## 2014 Peregrine Ridge Shearstone Heathcote Shiraz

**Region:** Heathcote, Victoria

**Winemakers:** Graeme Quigley & Sue Kerrison

**Background:** Our “Shearstone” is a single vineyard wine, bottled in memory of Hazel Hamilton of Shearstone who instilled a passion for the land in her grandchild Sue. It is a versatile drinking style with soft, savoury fruit characteristics. The wine was matured in a selection of seasoned French and American oak 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. 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 a medium bodied wine with spicy, red berry fruit character and high natural acidity.

**Colour:** Garnet, with a garnet hue.

**Nose:** Spicy, sweet red plum with a hint of red currants, freshly ground cloves and green peppercorns.

**Palate:** Medium bodied, with spicy red plum and red currant fruit overlaid with freshly ground cloves and green peppercorn spices. The wine finishes with a soft, spicy and persistent after palate.

**Alc/Vol:** 15.3%v/v

**Bottled under screw cap**

Packed in 6x750ml and 12x750ml cartons



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