



PEREGRINE RIDGE

2008 Peregrine Ridge Winemaker's Reserve Sparkling Shiraz - Late Disgorge

Region: Heathcote, Victoria

Winemakers: Graeme Quigley & Sue Kerrison

Background: Our 2008 "Winemaker's Reserve Sparkling Shiraz" is a single vineyard, barrel selected wine based on the use of new French oak barrels. Small parcels of fruit were carefully selected during the winemaking process and matched to barrel at the press. The 2008 Late Disgorge was matured in 100% new French oak for 20 months prior to bottling and then bottle fermented for a further 12 years, to enable the wine to fully develop its complex bottle fermentation characteristics. The aim of the wine is to showcase what can be achieved with the very best fruit grown on our unique terroir on the east side of the Mt Camel Range 25km north of Heathcote. The grapes were hand picked at optimum ripeness on 9 and 12 March. All fruit was small batch fermented for between 6 and 9 days and immediately pressed via basket press to barrel.

Vintage conditions: 2008 was a hot season that followed a warm, dry Spring. Vine growth was good and even throughout the vineyard. Summer was generally warm to hot and relatively dry throughout the ripening season. This produced small, concentrated berries with rich plum and dark fruit flavours. During the mid March heatwave we ceased picking and resumed when cooler conditions prevailed in late March. These growing conditions have produced an intense wine with spicy, rich fruit character and high natural acidity.

Colour: Dense ruby with a ruby to garnet hue.

Nose: Seductive amalgam of blackberry, blueberry and dark cherry with a hint of yeast and spice.

Palate: Elegant, silky and balanced with layers of complexity. Lifted blackberry, blueberry and dark cherry invigorate the finely textured palate. The cuvee finishes long, with nuances of dark plums. The extended time on lees delivers a persistent bead and fine, creamy mousse. Full bodied in the front and middle palate, with a long, dry and persistent after palate.

Serving: This is a wine style that is best served slightly chilled. Take the time to let the wine warm up in the glass and express itself.

Food Match: Duck, terrine, pate, quail and game meats.

Christmas Match: Turkey, ham and trimmings.

Alc/Vol: 14%

Bottled under diam

Packed in 3x750ml cartons



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