

EXEMPLAR

HEATHCOTE
SHIRAZ
- VINTAGE 2010 -



Winemaking

The fruit for the Exemplar Heathcote Shiraz was sourced from Joe Marton's vineyard in the southern end of the Heathcote region in Central Victoria.

The vineyard is located in the ironbox forest near the township of Heathcote. The soils are ancient sedimentary types, from the Cambrian era. The vines are located exactly on the McIvor fault – a geological feature of the region – with rows of hard rock strata between the vines, which are planted in deep well draining loam. In places the rocks had to be jack-hammered and even blasted to make room for the vines. The result is a healthy vineyard, with strong, deep roots, well suited to the warm, dry climate of Heathcote – and especially to Shiraz.

The 2010 vintage in Heathcote was mostly hot and dry, a culmination of 15 years of drought. However it was saved by decent rainfall in December that gave good fruit set and enough soil moisture to keep the vines healthy through the ripening season. The result is fruity/riper characters while also having a firm tannin structure.

The grapes were harvested by taste on the 25th of March. They were then crushed and destemmed into a tank equipped with automatic plungers and fermented at a constant cool 19°C to retain aromas and not to extract too much harsh tannin.

This was then pressed directly to new American oak barrels, racked post malolactic fermentation then left to mature for 18 months in the same new oak barrels.

The resulting wine has an intense red berry and plum aromas, and a palate that is laced with milk chocolate and dark cherry with a fruit softness that is balanced with the firm tannins that tell of the vintage.

Tasting notes

Colour – Dark, deep cherry red

Bouquet – Red berry and plum aromas lift from the glass followed by a complex toasty dark chocolate character.

Palate – The mouthfeel is dominated by a soft chocolate and dark cherry character that then is perfectly balanced by a more rustic oak character and firm tannins that give it a long lingering finish. The fullness and tannins in this wine to only improve for 10 – 15 years.

Technical notes

Age of Vines – 15

Yield – 4 tonnes/ha

Location – Heathcote, Victoria

Baume at Harvest – 13.9 degrees Be

Oak Treatment – 100% New American Oak

Residual sugar – <2g/L

Alcohol – 14.0%