

Sanguine Estate Heathcote

Fine Wines and Extra Virgin Olive Oils



Vintage: 2000
Variety: Shiraz
Reviewer: Nick Chlebnikowsky
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Review:

Region: Heathcote, Victoria - Australia Tasting Date : 14/9/2001

Tasting Note

Heathcote is being hailed as potentially the greatest area in Australia for the production of extraordinary Shiraz. Wine analysts have declared the region to be the "New Coonawarra of Australia". The quality that makes Heathcote so special is the unique Cambrian Earth, which is said to be over 500 million years old- and the oldest soil on the planet. Shiraz seems to ooze out of the ground, producing wine of incredible depth of colour and flavour. Jasper Hill and Mt Ida vineyards were early pioneers- today their wines are very expensive and almost unprocurable. Sanguine Estate represents a new generation of winemakers who have recognized the potential of the Cambrian Earth, and are putting up serious money to make serious wines. Tony Hunter and his family have made a strong commitment to pursue quality, and the first release from the vineyard is nothing short of being extraordinary. Cropped at around 1/3 of a ton per acre, the vines yield a concentration of blackberry and blackpepper flavours that is unmatched in any other wine growing district in Australia.

TASTING NOTES: Opaque crimson mauve colour. The nose is enormous and heralds the power of the palate and aftertaste. Strong aroma of spice, blackpeppers, blackberry concentrate, plum, spicy oak and liquorice fill the head with a wonderful aroma of ripe shiraz. The palate is explosive- if the term fruit bomb was to be applied to a wine, then this is it. Blackpepper, blackberry and spice flavours encase every crevice of the palate. Fine grained tannins, perfect balance, followed by an exceptionally long aftertaste of blackberries, blackpepper, plum and spice.
THE START OF A NEW AUSTRALIAN CLASSIC.

RATING: 98/100

VALUE: XXXXX/5

98/100