

Sanguine Estate Heathcote

2003 Shiraz Report

Vineyard Report

The 2003 growing season (commencing spring 2002) was the driest the vineyard has experienced with less than a third of the historical average rainfall over this period. Grape yield per acre ranged from 1½ tonnes to as low as ½ tonne from mature vines. Carrying such a light load, the vines were able to handle the harsh conditions and fully flavour ripen the tiny bunches and berries.

Winemakers Report

As with previous vintages fruit was selected from 3 different clones of shiraz and fermented in small 2.5 tonne batches to maximize colour and flavour extraction. To add further complexity the winemaker included a portion of whole bunches to each ferment and relied solely on indigenous yeast in order to express the terroir of the Sanguine Estate vineyard.

The wine was matured for 12 months in predominantly new French oak barriques with a small presence (max. 25%) of 2 and 3 year old American Oak. Malolatic fermentation occurred naturally in barrel.

Despite the harsh vintage conditions, the 2003 Sanguine Estate Heathcote Shiraz will prove, with the benefit of hindsight, to be one of the great vintages from Sanguine Estate. A true expression of the vineyard.



Tasting Notes

The 2003 Sanguine Estate Heathcote Shiraz displays aromas of ripe blackberries, plum and liquorice with a hint of mulberry and spice. The pallet has rich and mouth filling fruit followed by a spicy and savoury finish.

Fine grain tannins and acid in balance with the dark ripe fruit results in a wine that presents well now and will reward the patient.