

# Sanguine Estate Heathcote

## 2004 Shiraz Report

### Vineyard Report

Good winter rains ensured that the soil moisture levels were high at the beginning of the 2004 growing season. A hot dry January/February hastened ripening and resulted in flavour ripe fruit at lower than normal baume levels. Cropping yields were again low, ranging from ½ tonne to 2 tonne per acre.

### Winemakers Report

Winemaking technique was essentially the same as the 2003 vintage with fruit selection 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 includes a portion of whole bunches to each ferment and relies solely on indigenous yeast in order to express the terroir of the Sanguine Estate vineyard.

The main difference in winemaking technique from the 2003 vintage was the purchase of a substantial amount of new French oak that has resulted in the 2004 vintage displaying a more obvious charey oak character on the nose. Once again the wine was matured for 12 months and Malolatic fermentation occurred naturally in barrel.



### Tasting Notes

The Sanguine Estate Heathcote 2004 Shiraz displays a mouth filling palate with opulent fruit flavours of black berry, dark plum and liquorice followed by a spicy and savoury finish. Excellent concentration and length with fine grain firmish tannins.

A classic Heathcote Shiraz that presents well now and will also gain complexity with age.