

Sanguine Estate Heathcote

2005 Shiraz Report



Vineyard and Winemaking Report

Good soaking rain over Winter, a long hot summer and an unusually cool, dry Autumn ensured a long slow ripening period resulting in full flavour development and optimum balance between sugar, acid and tannin.

Six different clones of Estate Grown Shiraz were picked from late March through to the end of April ensuring greater complexity. With cropping levels at around one tonne to the acre, tiny berries and tiny bunches, an amazing concentration has been achieved.

All Shiraz batches were naturally fermented in 3-4 tonne open fermenters without any addition of yeast nutrient. To ensure preservation of natural fruit flavours, no pumps were used to transfer the must and the wine during fermentation and maturation. The wine was aged in French Oak with 20% new French barrels for 18 months.

Tasting Notes

The Sanguine Estate Heathcote 2005 Shiraz displays wonderfully rich and complex aromas of blackberry, ripe plum, mocha and spice.

The palate is rich and concentrated with firm but balanced tannins. The finish is long and elegant, filling the mouth with blackberry, liquorice, plum and spice.

The Sanguine Estate Heathcote 2005 Shiraz will be available to trade from October 2007.



Best Awards and Reviews To Date

Rating 94/100 🍷🍷🍷🍷

"Extremely rich, dense and concentrated in the main Heathcote style.: blackberry, liquorice, plum and spice: fine but lingering tannins: hard to deny. Screwcap. 14.8° alcohol. Rating 94. To 2030"

James Halliday, Australian Wine Companion 2008.

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