



Sanguine

ESTATE



Reviews / Show results

Blue Gold	2009 Sydney International
Silver	2008 National Cool Climate Wine Show
Silver	2008 Winewise Small Vignerons Awards

Visit www.sanguinewines.com.au for further details

2005 Progeny Shiraz

Viticultural Practices:

Our boutique vineyard and winery is a family enterprise intent on making concentrated, sophisticated and complex wines inspired by our unique Heathcote terrior, a fault line of ancient Cambrian red rock pulverized over 510 millions years into soil.

We have utilized the vertical shoot positioning trellising system to open up the canopy which helps reduce the risk of disease and exposes the grapes for ripening. The vines are cane pruned to a single fruiting wire with a maximum of 20 buds for vine. Crop levels are naturally low and hence bunch thinning is generally not required and irrigation kept to a minimum with some blocks being unirrigated.

To conserve the natural balance within the soils and hence the overall health of the vines, we aim to minimize the use of chemicals. In fact, over the past few years, we have managed the vineyard organically by utilizing organic fertilizers and employing other techniques such as mulching to eliminate the use of chemicals. It is our practice to utilize organic principals in the first instance and then if absolutely necessary, we use small amounts of chemicals to target specific parts of the vineyard.

Wine Style Notes:

We utilize traditional winemaking practices such as small fermentation tanks, natural fermentation (ie no yeast additions) and gravity feeding. Whilst this can be quite labour intensive, we believe it ensures the preservation of natural fruit flavours and the Heathcote terrior character. This wine is a combination of Shiraz and Viognier (approx. 3%) that are hand picked at the same time and co-fermented to ensure good integration. As with all varieties produced at Sanguine Estate, the grapes were destemmed, lightly crushed and then fermented with its own wild yeasts in small open fermenters. The wine is then transferred via gravity (to avoid pump shock) to predominantly French oak barriques (approximately 10% new) and left to mature for approximately 18 months. In good cellars, our wines can age for anywhere up to 7 to 10 years.

Vintage Overview:

Good soaking rain over winter, a long hot summer and an unusually dry cool Autumn set the vines up for a favourable harvest which began late March and continued through to the end of April. A long harvest combined with small volumes (ie 1 tonne to the acre), tiny berries and tiny bunches, ensured amazing concentration in the 2005 vintage.

Tasting Notes:

The aim of this blend is to produce a fragrant, spicy and soft style that is more approachable as a young wine. The wine displays savoury aromatics of spice and dry herbs with floral and berry undertones and hints of the Viognier apricot character.

The palate is elegant, long and dry with a burst of berry fruit and a finish that is dry and spicy. The Progeny Shiraz is an elegant wine that will open up with decanting and will cellar well.

Technical Data:

Bottling Date: August 2007

Sizes: 750ml

Region (GI): 100% Heathcote

Varietal composition: approximately 97% Shiraz, 3% Viognier

Alcohol: 14.7% alc/Vol

ALLERGENS: Minimal Sulphur Dioxide added.

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