



Sanguine

ESTATE



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2008 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 trellis system to open up the canopy, reduce the risk of disease and expose the bunches to direct sunlight for ripening. The vines are cane pruned to a single fruiting wire with a maximum of 20 buds per 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 control weed growth. It is our practice to utilize organic principals in the first instance and then if absolutely necessary, 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 naturally fermented with wild indigenous 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.

Vintage Overview:

The beginning of the 2008 vintage started poorly with no rainfall in spring, but thankfully no significant frosts. The start of summer was unusually cool with a large rainfall event in each month through to February setting the vines up for a great vintage. We began harvesting the fruit in mid March in perfect conditions. However these conditions changed rapidly and the harvest time which is usually spread over 6 weeks was condensed to 3 weeks with the onset of a relentless heat wave that produced temperatures above 35 degrees every day. Fortunately the resulting wine was of excellent quality.

Tasting Notes:

The wine displays aromas of ripe blackberry and dark plum. It is vibrant and youthful with spicy undertones and subtle oak. The palate is rich with dark juicy fruit that rolls through to the end with a subtle spicy influence. The finish is long and soft with well balanced tannins and acid.

Technical Data: (STILL TO BE UPDATED)

RRP: \$19.95

Release Date: July 2009

Sizes: 750ml

Region (GI): 100% Heathcote

Varietal composition: approximately 97% Shiraz, 3% Viognier

Alcohol: approx 14.9% alc/vol

ALLERGENS: Minimal Sulphur Dioxide added

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