

# HARVEST MOON

HEATHCOTE  
SHIRAZ  
2017

**Grapes:** 100% Shiraz.

**District of Origin of Grapes:** 100% north Heathcote, Central Victoria.

**Analysis:**

Alcohol 13.5%    Acid 5.58g/L    pH 3.50    Sugar <1.0g/L

**Vinification:** The fruit was harvested at optimum ripeness in the cool of the night, transported to the winery and immediately destemmed into open top and static fermenters. The wine was left on skins for up to two weeks prior to pressing and racking to French oak for maturation. Each parcel was kept separate until blending to build layers and complexity into the wine.

**Oak Maturation:** 10 months in 10% new French oak and the balance in 2-8 year old French oak barriques.

**Colour:** Deep bright red.

**Nose:** Spiced plums and brooding dark fruits jump from the glass backed by earth and savoury spice.

**Palate:** Bold and juicy, with sweet berry compote, dark chocolate and blackberries. Soft tannins and delicate integration of oak provide structure.

**Food Match:** BBQ ribs straight off the open coals

**Winemakers Comments:** The fruit is sourced from carefully selected vineyard sites that sit along the side of the Mount Camel Ridge on the ancient red volcanic soils. Geologists say the soils are over 500 million years old and it's these soils that are renowned for producing intense, rich and complex shiraz.

