

TYRRELL'S RUFUS STONE HEATHCOTE SHIRAZ 2006



Situated 100 kms north of Melbourne, Heathcote is undoubtedly one of Australia's most exciting new red wine producing regions. Tyrrell's planted their Heathcote vineyard in 1994 on the ancient russet red Cambrian soil, which is found at the foot of Mt Camel at the southern end of the Colbinabbin Range. This narrow strip with its unique topography, gives the wine its rich, yet refined flavours that typifies Heathcote wines – especially Shiraz. Vines are relatively low yielding and produce grapes which are commended for their ability to fully ripen, yet still retain excellent levels of natural acidity and fine grained tannins.

VINTAGE

Another warm year in Heathcote but without the heat wave of 2005. Slightly cooler ripening period which allowed the crops to develop at a more natural pace. The grapes were machine harvested between the 15th and 19th of March.

WINEMAKER'S NOTES

Picked and then fermented in potter tanks for ten days for maximum extraction. A third of the wine was pressed off at 2.0° Baume to finish primary fermentation in barrel. 20% of the wine had a further two weeks post fermentation maturation on skins to add complexity and texture to the palate structure. All of the wine then went through malolactic fermentation in 70% French and 30% American oak barriques. Because of the concentration and intensity of the fruit that year, a higher than usual percentage of new oak was used – 40% new with the balance of 60% as one and two year old barriques. After 15 months maturation in oak, the components were blended and then bottled.

Alc. 14.8% pH 3.38 TA 6.85g/L

TASTING NOTES

Dark red and deep purple in colour, an indication of the intensity of this wine and a signature of Central Victorian Shiraz. The nose shows white pepper with ripe berries and a subtle lift of oak. Flavours on the palate are balanced showing fruit richness, savoury undertones with an elegant and complex structure. The finish is long and tightly held together by the thread of acidity, so important to the wines of this region. This style of wine, although enjoyable now, will display the benefits of cellaring in years to come.

SERVING SUGGESTIONS

The intense berry fruit flavours and mouth-filling appeal of this rich red wine makes it a fine accompaniment for lamb, beef and game dishes.

AWARDS

Since inception, Rufus Stone Heathcote Shiraz has been awarded a total of 1 Trophy, 1 Blue Gold, 6 Gold, 15 Silver and 27 Bronze medals.

OTHER WINES IN THE RANGE

- Rufus Stone McLaren Vale Shiraz



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