



HEATHCOTE ESTATE

2022 Heathcote Estate Single Vineyard Shiraz

A long bone-chilling winter in Heathcote led into a mild and suitably wet spring. Soil moisture was key to getting the season off to this great start. Mild conditions continued throughout the summer and the harvest didn't commence until the 19th of February. The quality of the fruit was as good as we could wish for. 2022 was the first wine certified 100% organic from the estate after 4 years of transition.



Region	Drummonds Lane, Heathcote
Alc	13.5%
Harvest	19 February – 4 March
Clones	BVRC12, BVRC30, ESA3021, PT23, SA1654, SA1127
Soil	Deep red clay over bedrock, ancient Cambrian stone and quartz rock visible
Barrel	11 months. 100% French oak. 20% new
Winemaker	Tom Carson

Winemaking

Our six individual blocks and their various sections were handled separately in the winery, and vintage 2022 created 20 unique batches of wine. The grapes were fermented in traditional oak fermenters after gentle destemming, with 20% whole bunches included. The wines were then pressed and transferred into 500L French Oak puncheons for malolactic fermentation. Racked twice during maturation, bottled February 2023.

Tasting note

The 2022 vintage was exceptional, producing a classic Heathcote Estate Shiraz. Characterised by its remarkable balance, this intense and structured wine has layers of flavour, dark fruits, spice and a long, seamless, persistent finish. Cellar for optimum reward.