HEATHCOTE ESTATE

PRIMAL

INAUGURAL RELEASE

100% certified organic, preservative-free wine from Heathcote Estate

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 very last day of February, roughly two weeks later than average. Picking in the first weeks of autumn is ideal and the quality of the fruit was as good as we could wish for.



Region	Drummonds Lane, Heathcote
Alc	13.5%
Harvest	1 March & 3 March
Soil	Deep red clay over bedrock, ancient Cambrian stone and quartz rock visible
Winemaker	Tom Carson
Viticulturist	Paul Viggers

Winemaking

The wine is a combination of three separate batches in the winery. Batch 1 was from C block, and was fermented with 25% whole bunches and pressed directly to tank. Batch 2 was from B block, and contained no whole bunches and was pressed directly to tank. Batch 3 was a combination of A and F blocks and was 100% whole bunches, foot stomped and transferred to old French oak puncheons for 2 months. The wine was assembled and estate bottled on 18 May 2022. Preservative-free. Certified organic.

Tasting note

Intense deep purple in colour. The wine is super fresh and intensely fruity, blackberry, boysenberry, plum, a hint of spice and pepper. The palate is big and juicy with loads of silky tannins and crunchy black fruit. Intense and long, but remarkably well balanced.

heathcote_estate

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