

2021 Red Claw Heathcote Shiraz

After the long dry spell through 2019-2020, the 2021 season thankfully started with a nice wet winter, replenishing the water supply and ground water. Spring was mild and uneventful, and the summer was another relatively mild one, without any serious heat spikes. Ripening was even and the wines have great intensity and depth of flavour.



Region	Heathcote
Alc	14%
Winemaker	Tom Carson
Viticulturist	Paul Viggers
Harvested	21 -27 February

Winemaking

The hand picked grapes were fermented in a combination of open fermenters both stainless steel and traditional oak, with up to three weeks total time on skins. There were 7 individual batches, with a couple of those receiving whole bunches. The wines were then pressed and transferred immediately into barrels for malolactic fermentation. Remained in barrel for a total of 12 months (100% French oak, 500L hogsheads) and during maturation was racked three times.

Tasting note

This 2021 vintage shiraz has wonderful balance and intensity of flavour. Bright dark berry fruit and lifted spice dominate the aromas, with subtle supporting French oak. The palate is plush and silky, loaded with dark fruited shiraz intensity. Fine structure and excellent concentration. Drink 2025-2030

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