TAR & ROSES



2022
SHIRAZ

GEOGRAPHICAL INDICATION

87% Heathcote, 13% Central Victoria.

VINIFICATION

The grapes for this wine came mainly from the Kennedy Vineyard near Colbinabbin. The machine harvested volume was crushed and destemmed into static fermenters and pumped over twice a day. After approximately 10 days of fermentation, during which time the temperature and acid levels were monitored, they were individually pressed to tank using an air bag press. The wine was racked off gross lees and put into barrel to mature in a combination of new French and older barriques.

OAK MATURATION

15% new French oak component with the remainder in older oak.

ANALYSIS

Alcohol 14.5%
pH 3.56
Acid 6.02gL
Sugar <1.0g/L

COLOUR

Dense magenta in colour.

NOSE

Black mulberries and sweet rhubarb aromas combine with hints of coffee grounds and a touch of vanillan. Hints of wet ironstone and violets, complete the complex bouquet.

PALATE

The palate is fresh and moorish with well integrated oak. The flavours reflect the nose with rich berries and smooth fine tannins. The wine is complex and flowing leaving you wanting for more.

FOOD MATCH

Pan-roasted rack of lamb, potato gratin & fresh green peas.

WINEMAKERS COMMENTS

With the majority of the shiraz coming from only one vineyard situated on the Cambrian soils of the Mt Camel range we blended in approximately 3% of Heathcote Cabernet to add complexity and a twist. Still very much Heathcote but definitely the Tar & Roses version.