

2023 'THE ROSE' SHIRAZ

GEOGRAPHICAL INDICATION

Heathcote

VINIFICATION

The majority of this fruit comes off 22-28yr old vines grown on the western slope of the Mt Camel range. The grapes are harvested by block or site across a combination of vineyards. They were kept separately during their fermentation and maturation lives. The fruit was crushed and destemmed and pumped over daily. After approximately ten days of fermentation, during which time the temperature and acid levels were monitored, they were individually pressed to tank. In the finish the wine was racked off gross lees and put into barrel in a combination of new French & American oak plus older barriques. Only the finest balance of fruit and oak were used to craft this elegant wine.

MATURATION

10 % mainly new French oak with a small amount of American component Bottled 13 Dec 2024

ANALYSIS

ALC - 14.6%

PH - 3.74

ACID - 5.5g/L

SUGAR - <1.0g/L



HALLIDAY WINE COMPANION 2025

"A beautiful rose by any name, classic in proportion and style. As always, brings a touch of class to Heathcote shiraz and in a cooler year like '23 it is even more evident, with a greater fineness in detail. Subtle, lifted aromatics fill the aroma. Cassis, blueberry, black cherry, plum, a hint of black olive, sage and wild herbs flow easily across the palate with an elegance, a fineness, of expression. Develops into a velvet-textured, complex mouthful" JENI PORT

COLOUR

Dense dark black cherry red in colour.

NOSE

High raspberry notes complimented with creamy oak & cocoa powder. Hints of ripe black cherries and violets.

PALATE

Seamless oak tannins, well integrated, concentrated fruit characters long and very well balanced. Velvety tannins.

FOOD MATCH

Charcoal-grilled rib-eye of beef (on the bone), creamy mash with garlic & thyme roasted portobello mushrooms.

