

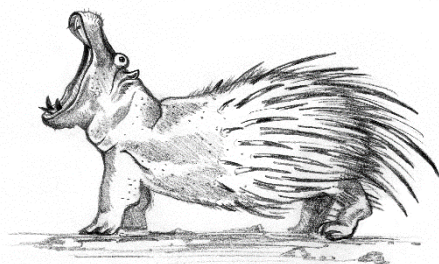
H E S K E T H

# PORCUPOTAMUS

PINOT NOIR

SHIRAZ

2017



Native to the northern Australian hinterland, the Porcupotamus was an awe-inspiring creature for local inhabitants. It was highly intelligent and aggressively territorial, but thankfully remained a strict vegetarian like Brigette Bardot and its Hippo and Porcupine ancestors.

In the same way that nature has taken the best of these creatures to perfect the Porcupotamus, this wine takes the classic flavour profile expected of the Pinot Noir grape variety, but with a tad more body and flavour to the mid palate from the Shiraz component, to make an elegant and gorgeously flavoured red.

Blending not only makes more interesting creatures, it also makes better wine.

## WINEMAKING

The Pinot Noir for this blend was harvested on the 22<sup>nd</sup> of March and spent 11 days on skins in 2.5T fermenters with hand plunging. Malolactic fermentation occurred in barrel before 11 months maturation in old French Hogsheads.

The Shiraz was picked on the 30<sup>th</sup> of March and fermented in a 10T open top fermenter for 8 days. After completing malolactic fermentation in barrel is spent 10 months in French Hogsheads before being blended for bottling.

## TASTING NOTES

**Colour:** Dark red core with maroon hues and silver rims.

**Aroma:** Spice, rhubarb, tobacco, red berry fruits and thyme.

**Palate:** Light and bouncy, fresh, soft red fruits. Pinot like mouthfeel with cherry and raspberry, nice acid lines and fine tannins on the finish.

## ANALYSIS

ALC	14.5%	TA	5.56 g/L
RS	0.7 g/L	PH	3.44

