

# H E S K E T H W I N E S

BAROSSA VALLEY

SHIRAZ

2016



The **Small Parcels** range consists of limited bottlings of grape varieties grown in carefully selected distinguished sites, to highlight both the diversity and exceptional quality of South Australian winemaking.

## About the variety

Shiraz is the jewel in Australia's wine crown – widely (and successfully) planted in an array of regions, microclimates and soil types. Shiraz has proved itself an extremely versatile variety, producing full-bodied, ripe berry examples from the warm regions, and lean, spicy styles from the cool.

Fruit for this wine was sourced from three vineyards across two sub-districts within the Barossa Valley - a parcel was taken from both the Schutz family vineyard in Stonewell and the Kalleske vineyard in Ebenezer. We also added a small portion of fruit from the rich clay soils of our own Ebenezer Resurrection Vineyard to complete the blend.

Following picking, the Shiraz grapes were crushed in a 10T open-top fermenter, for an eight to ten day ferment. A cool ferment (24° ) was maintained to enhance the bright fruit characteristics of each batch. Maturation took place in a combination of (10%) new and second fill French oak Hogsheads for 10 months maturation.

## Winemaker's Notes:

**Appearance:** Deep inky red with purple flecks

**Aroma:** Dark plum, spicy mulberry and rich chocolate cake

**Palate:** Generous and ripe without being overpowering. Cherry fruits with reminders of toasted oak in the background. Primary fruit and oak characters are balanced neatly with natural acidity.

**Summary:** A smart Shiraz, showing elegance and restraint, whilst still allowing the classic Barossa traits of power and richness to shine.

## Tech notes

<b>Alcohol:</b>	14.5%	<b>TA:</b>	5.67g/L
<b>RS:</b>	0.5g/L	<b>pH:</b>	3.53
<b>Other:</b>	Vegan		



WINEMAKER – PHIL LEHMANN