

H E S K E T H

# VULTUREDOG

SHIRAZ  
TEMPRANILLO

2017



The rare and mystical Vulturedog shared high intelligence with its distant canine cousins, but proved a little harder to domesticate due to its ability to fly. It had a voracious and annoying appetite for leftovers (hence the term 'doggy bag') but tragically became extinct just before the advent of road-kill, which would have seen it flourish in the modern environment.

In the same way that nature has taken the best of these creatures to perfect the Vulturedog, the generous soft middle palate and fruit power from Shiraz are blended with the savoury elements and tannin structure of Tempranillo to make a full flavoured yet eminently drinkable red.

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

## WINEMAKING

Following picking on the 21<sup>st</sup> of March, the Shiraz parcel was crushed to closed top fermenters and spent 8 - 9 days on skins. Malolactic fermentation was completed in stainless steel and it remained there for 10 months to retain freshness and juiciness.

The Tempranillo for this wine came from 3 blocks and was harvested from late February through to late March. The grapes spent from 7 – 9 days on skins in a 10T open fermenter before going through malolactic fermentation in barrel. The wine spent approximately 12 months in oak before blending and bottling.

## TASTING NOTES

**Colour:** Deep purple, vibrant with red hues and a purple rim.

**Aroma:** Plush fruits, cream, strawberries, raspberries, with some hints of spice and star anise. The oak is integrated nicely.

**Palate:** Pepper, spice, fresh juicy red and purple fruits, tight structure and good length. Good weight on the mid palate.

## ANALYSIS

ALC	14.5%	TA	5.71 g/L
RS	0.4 g/L	PH	3.65
OTHER	Vegan		

