



SHE-OAK HILL
HEATHCOTE



2013 She-Oak Hill Aurelio's Shiraz Heathcote, Victoria

She-Oak Hill's vines are grown without any supplementary water, relying instead on nature and careful management of crop yield to produce rich and concentrated fruit character.

The vines are pruned by hand and the fruit is hand harvested. Use of chemical sprays is minimum and pesticide is avoided completely.

In the winery grapes are gently crushed and destemmed. The resulting juice and skins are fed into small, open fermenters with a small percentage of whole bunches. Where possible, fermentation takes place relying on the natural yeasts. After 5 -10 days the juice is fed to French Oak barrels (20% new) and matured for 12 to 18 months. The wine is raked twice during maturation but is bottled without fining or filtering to maintain flavour and character.

Aurelio's Shiraz 2013

This release is a tribute to Laurie Conforti who for 35 years dedicated himself to the vines at She-Oak Hill.

Vintage 2013 produced exceptionally balanced fruit with terrific acidity and depth of flavour. The significant rain that fell during the previous harvest ensured good ground water supplies and welcome winter rain also contributed to good soil moisture for the beginning of the 2013 growing season.

The dry growing season conditions continued throughout summer. Berry size was smaller and fruit concentration excellent. Once again, the vineyard was entirely hand picked.

This lovely wine is rich and plush with typical Heathcote dark fruit flavours and fine tannins. Round and rich on the palate it has continued to develop well in the bottle retaining its bright character. A hint of caramel and the well integrated tannins are testimony to its ability to age in the bottle.

Matured 16 months in French oak and bottled August 2014.
14.5% alcohol

Silver medal Heathcote Wine Show 2015
Gold medal Heathcote Wine Show 2016