



SHE-OAK HILL
HEATHCOTE



2016 She-Oak Hill Estate 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 gravity 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.

Estate Shiraz 2016

2016 vintage conditions were extremely hot with prolonged periods of dry weather. The dry grown crop was managed to ripeness through significant fruit reduction. In an unprecedented February harvest, the vines produced less than a tonne of fruit to the acre. The quality, however, was outstanding and the small berries gave rich, concentrated juice and complex flavours.

Delightful bramble aromas are apparent in this rich young Shiraz. Mouthfuls of warm, rich dark fruits and fine tannins give this wine depth and great structure, gorgeous fruit character making it a pleasure to drink now or to keep for cellaring. It is recommended that this wine be allowed to breathe for some time before drinking.

Matured 12 months in French oak.
14.5% alcohol