



2021 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 racked twice during maturation but is bottled without fining or filtering to maintain flavour and character.

Estate Shiraz 2021

Timely rainfall and moderate temperatures during this vintage's extended growing period produced an elegant wine from She Oak Hill's dry grown fruit. Delightful black fruits are immediately obvious, balanced by typically delicious Heathcote peppery spices.

A classic Heathcote Shiraz with deep purple colour and amazing dark berry fruits on the nose. The palate shows elegance and restraint, with a touch of pepper , a consequence of the uncommonly mild conditions during vintage. The wine is saturated with the ripe, dark fruit character of blackberries and cherries. The soft tannins attractive now, will contribute to the rewarding aging of this wine.

Bottled September 2022.

14.8% alcohol