

TRENTHAM ESTATE

HEATHCOTE SHIRAZ, TRENTHAM ESTATE

Vintage

2017



TECHNICAL ANALYSIS

Alcohol 14.5

pH Acidity
3.40 6.0

ATTRIBUTES

Heathcote Shiraz is part of Trentham Estate's carefully-selected Family Reserve Range that aims to epitomise the best the region has to offer.

TASTING NOTE

Rich and balanced showing lifted fruit aromas of plum, dark cherry and chocolate. The long, persistent palate is well balanced with fruit sweetness and fine mocha oak.

VINTAGE CONDITIONS

The 2017 vintage in Heathcote was characterised by a longer and cooler than average growing season, producing wines with great finesse and structure. A relatively cold winter was followed by a cool and dry spring. The cool, dry and consistent conditions prevailed throughout summer, resulting in a later than average harvest date in March 2017.

VINIFICATION DETAILS

The fruit was selectively harvested, crushed to a small closed fermenter and pumped over daily with a cool, long fermentation using a Syrah yeast strain. Extended time on skins allowed the tannins to soften and balance with the primary fruit, about 3 weeks in total. The wine was then pressed and matured in 40% new and 60% older French oak barriques for 18 months prior to bottling.

