



## Hare & Tortoise Shiraz 2017

<b>Region:</b>	<b>Heathcote</b>
<b>Soil:</b>	<b>Clay &amp; Limestone</b>
<b>Age:</b>	<b>30 years</b>
<b>Elevation:</b>	<b>260m</b>
<b>Grape Variety:</b>	<b>100% Shiraz</b>
<b>Winemaker:</b>	<b>Nicholas Crampton &amp; Andrew Higgins</b>
<b>Alcohol:</b>	<b>14%</b>
<b>Pack Size:</b>	<b>6 Bottle Pack</b>

**Summary:** The wine regions of the great state of Victoria are some of Australia's most picturesque and historical. Today we can expect to see exciting wines and evocative wine styles as common fare. Hare & Tortoise represents the steady pursuit of fine, individual, regional wines of great drinkability & interest through patience, knowledge and a hands-off approach to winemaking.

**Vineyard:** Sourced from a single block from 30-year-old vines of an established vineyard on the northern slopes of the Mount Camel range in central north Heathcote.

**Winemaking:** Hand-picked and hand sorted Shiraz from one of the upper blocks displaying optimal flavour and tannin ripeness. Destemmed with some minimal bunch inclusion for ferment in open top fermenters. Part spent maturation time in tank and the remainder in 2-year-old French oak to build complexity, structure and a weight. Then careful blending of the components prior to release.

**2017 Vintage:** A cool start to the growing season with plenty of rain events throughout Spring ensuring vine health and vitality was optimised. Summer was mild enough without the terrific extended heat days of previous vintages. The season began a touch late and thus finished later than usual but with a milder season came optimal ripeness over a longer period. This delivered exceptionally complex, intensely flavoured berries with fine natural acidity. The tannins and flavours ripened consistently and with the finer acids and moderate alcohols, this vintage of Heathcote Shiraz will go down as one of the finest.

**Tasting Note:** Bright, lifted aromatics of plum, mulberry and blueberry fruit with cedar wood, clove and black pepper spices. The palate is rich and layered with succulent fruits, brown spices, violet and tar. A wine of wonderful intensity yet medium to full in weight. Fine tannins and a finishing clip of acidity act in support of the fruitful flavours and help drive a very long finish. This will partner many red meat dishes very well.

