



2018 Bleeding Heart Shiraz

Grape Variety:	100% Shiraz
Region:	74% Lower Murray, 26% McLaren Vale
Winemaker:	Jim Zerella
Closure:	Screwcap
Alcohol:	13.5%



Summary: Bleeding Heart Wine was born from a shared passion in the wines and vineyards of South Australia. The ancient soils and moderate climate create rich and full bodied wines that are incredibly satisfying. Few that experience the lifestyle of food and wine or the beautiful landscape could argue that it is not better a bleeding heart than none at all.

Vineyards: Sourced from a combination of established, dry-grown vineyards in central South Australia and low-yielding McLaren Vale vineyards. Wines are made and matured by Jim Zerella in McLaren Vale. The combination of two regions delivers well-balanced wines with excellent intensity of flavour whilst maintaining elegance and versatility as a food match.

Winemaking: Fruit is chilled before de-stemming and a cold soak for three days. Each parcel is fermented separately with the McLaren Vale Shiraz fermented in small open two tonne vessels before maturation in two to four year old oak barrels for six months. The Lower Murray component is fermented and matured in stainless steel before blending.

Vintage 2018: Above average rains in winter before a dry and warmer than normal summer resulted in solid vintage conditions in 2018. Summer rainfall was relatively low keeping disease pressure under control, but a couple of good falls from November through to January assisted with canopy maintenance. Temperatures were higher than average, with a number of short heatwaves across South Australia. Whites were picked in early February and the majority of reds in March. An excellent vintage overall with excellent tannins and good flavour ripeness.

Tasting Note: A lifted nose of fruits of the forest, milk chocolate and subtle spices meshed very nicely with subtle oak influence. The palate is mouth-filling and rich with ripe fruit flavours of blackberry and spicy black fruits framed by supple tannins. Approachable and rewarding now with the trademark richness and depth of McLaren Vale.