

Lunatiq Heathcote Shiraz 2013

TYRRELL'S WINES, HUNTER VALLEY, AUSTRALIA



HARVEST & VINTAGE NOTES

This Heathcote vineyard is situated on highly prized red Cambrian soil on the eastern slope of the Mount Carmel range, about 25-30km north of the town of Heathcote.

We saw moderate crop levels with good evening ripening in the best blocks. Fruit was in pristine condition when it was harvested. The yield was 2.5 tons per acre.

The oldest and most reliable blocks were targeted for this blend. Grapes were picked and transported to Hunter Valley for vinification. A pre-soak as the must warmed, then fermentation at 25°C. Post ferment skin contact time was 20 days, in order to fully develop tannin structure, flavor and balance. After fermentation, the wine was matured in high quality, tight grain French oak barriques for twelve months before barrel selection took place. The best barrels were blended and further matured until bottling.

Deep in color with a vibrant purple hue, the aromas are dark and brooding with hints of chocolate and plum lifted by cinnamon spiced French oak. Dark fruit flavors are framed on the palate by rich, layered tannins, tight fine grained oak and the classic mineral texture you get from great Heathcote wines. The vibrant acidity also gives the wine freshness and added length to what is already a very complex wine.

AWARDS:

Bronze medal



WINEMAKERS: Andrew Spinaze, Mark Richardson and Chris Tyrrell

GRAPES: 95% Shiraz, 5% Viognier

ALCOHOL: 14.8%

PH: 3.45

TOTAL ACIDITY: 7.10 g/L

TOTAL SULPHUR: 143 mg/L

RESIDUAL SUGAR: .46 g/L

ANNUAL PRODUCTION:
5,000 X 12/750ml

