



Vineyard Region:	Heathcote
Wine Analysis:	Alc/Vol: 15%
Colour:	It boasts a vibrant purple colour.
Aroma:	Aromas of dark fruits especially blackberry with hints of spice and white pepper.
Palate:	The spice follows through to the palate creating an elegant balance to the powerful dark fruit flavours. The tannins are fine grained and well integrated.
Peak Drinking:	Until 2024

Recommended food pairings: This wine would work beautifully with a duck confit leg on garlic mash potato and white peppercorn red wine jus. Or why not try a spicy Italian meatball pasta? And for cheese, an aged pecorino with lavosh.

Growing Conditions: The grapes for this wine were grown in the Heathcote region of Central Victoria. The fruit was harvested from late February to early March at a range of baumé levels from 14.5 to 15.

Winemaker: Geoff Alexander

Winemaking notes: This wine was matured in French and American oak barrels, of which 20% were new, for 12 months. The wine was bottled with an alcohol of 15%, a pH of 3.46 and acid level of 6.6 g/L.