

ROUTE DU VAN

2018 RdV Heathcote Shiraz

REGION

Red Cambrian volcanic soil with some limestone. The red soils are some of the oldest in the world. Heathcote has a continental climate with warm days and cooler nights, allowing the grapes to ripen fully, yet still retain natural acidity and fine grained tannins. Perfect for Shiraz

2018 vintage: Ideal – warm, dry and balanced crops.

WINEMAKING

Hand picked fruit was crushed and destemmed into both static and rotary fermenters and fermented for up to two weeks on skins before being pressed. Approximately one third of the blend was aged in older oak casks for 6 months before blending with the unoaked portion.

TASTING NOTES

Bright, deep red, purple hue.
Spice, plum, pepper, full rich fruit, fresh.
Round full flavour. Rich fruit flavours. Balanced with fine tannin. Good length.

WINE ANALYSIS

Alc. 14.5%, ph 3.65,
6g/l TA, Sugar 1.09g/l (dry)

