

HEATHCOTE



WINERY

2007 Curagee Shiraz



Winemaking:

Staying true to our philosophy of Shiraz and Viognier, handcrafted in Heathcote, the grapes for Curagee were hand harvested at optimum ripeness – when the sugar and acid levels were balanced, fruit flavours were intense and complex and the tannins were subtle and ripe. Then hand de-stemmed into small open fermenters, before being pressed using our manual operated basket press. The wine was aged in French oak barriques (64% new) for a period of up to 18 months before being blended and bottled.

The 2007 Curagee Shiraz has 2.1% Viognier co-fermented, initially to add complexity to the aroma and flavours of the wine, but more importantly to add length and structure as the wine ages. This, along with the tannin structure and good acidity, suggests the wine can age in the mid to long term.

Wine Analysis:

Alc/Vol: 14.0% Acidity: 6.7 g L-1 pH: 3.47

Tasting Notes:

- Colour: Brilliant crimson red
- Nose: Perfumed aromas, bright berry fruits, medicinal notes with nuances of the delicate French oak evident
- Palate: Silky smooth with elegance, complexity and length of flavour. The tannins are integrated and round. Bright berry fruits, medicinal notes, ripe juicy plums and oak flavours dominate
- Cellaring: This wine may be enjoyed now or cellared in the mid to long term