

# HEATHCOTE WINERY



## 2007 Mail Coach Shiraz



### Winemaking:

The 2007 Mail Coach Shiraz (with a splash of Viognier – 1.8%) was harvested from three vineyards in Heathcote. Harvested at optimum ripeness when the tannins, acid, sugar and flavours were at their peak, the grapes were processed and fermented in individual batches. After fermentation, the wine was pressed before maturing in American and French barrels, 35% new, for up to 15 months.

### Wine Analysis:

Alc/Vol: 14.7%      Acidity: 6.2 g L-1      pH: 3.62

### Tasting Notes:

- Colour: Medium to dark brilliant crimson red  
Nose: Cloves, vanillin – smoky oak and a hint of mint  
Palate: Rich and full with grippy tannins, great length and intense flavours of spice, plums, red cherries, and vanillin oak  
Cellaring: This wine may be enjoyed now or be cellared in the mid term