

ANGUSTUM



2008 SHIRAZ VIOGNIER - HEATHCOTE

VITICULTURE

Viticulturist: Bob Wilson

Heathcote is an extremely unique area in terms of climate and soil, the Cambrian soils of the area date back over 500 million years and are perfectly suited to the production of intensely flavoured and structured Shiraz grapes. Warm days and cool nights in combination with the ancient soil structure ensures that richly ripe Shiraz grapes exhibit spice characters with uniquely intense and concentrated structure.

WINEMAKING

Winemaker: Peter Flewellyn

Fully ripe Shiraz grapes were hand harvested and sorted in the vineyard prior to being destemmed and crushed to five tonne open fermenters. The fermenting grapes were hand plunged regularly during fermentation to maximise extraction of aromas, flavours and tannins, with temperature regulated to a maximum of 28 degrees in order that maximum fruit intensity was retained. When extraction levels were assessed to be in balance the wine was pressed directly to new and second fill French and American oak barrels for the completion of alcoholic and malo-lactic fermentation. During the 18 months maturation 5 percent Viognier was blended into the wine in order to increase the perfumed complexity of both aroma and flavour.

The 2008 Angustum Shiraz Viognier is an extremely concentrated wine, bursting with rich red fruit flavours, integrated oak characters and abundant ripe tannins. Fragrant Viognier perfume adds complexity and a silky texture to fine grain tannins, allowing for youthful consumption. The full bodied structure will ensure that this wine will continue to develop in the bottle, with careful cellaring, for up to 10 years.

ANALYSIS

Alcohol:	14.5%
pH:	3.43
Total acid:	6.7 g/L Tartaric
Residual sugar:	0.51 g/L

PACKAGING

Bottle size:	750ml	Bottle barcode:	9342895000408
Closure type:	Screw Cap		
Bottle:	Premium Claret		
Carton size:	6 x 750ml Stand up		

