

WOODFIRED

Woodfired wines are authentically Heathcote and perfectly crafted to accompany a chargrilled ribeye. Bold, brooding and delicious.



WOODFIRED HEATHCOTE SHIRAZ 2019

Region

Heathcote

Vineyard

Vineyards from several sections of Heathcote were selected from Corop, Chinamans Bend and Colbinabbin. The ancient red Cambrian soils of Northern Heathcote are ideal for dark fruited, plump red wines like Woodfired Shiraz.

Tasting Note

Deep red with purple edge. Concentrated red and blue fruits, fennel and olive spice and dark chocolate. Rich, plush, structural, cured meats, wild spice, authentically Heathcote.

Wine Style

The Woodfired style is bold, brooding and intense.

Suggested Cuisine

This Woodfired Shiraz is best matched with charcoal grilled lamb cutlets finished simply with a wedge of lemon.

Additional Information

Vegan

Winemaking

Destemmed and fermented at 25-30°C over 6-8 days. Pressed and matured in vats and casks for 8 months. Racked and aerated regularly to soften the wine. Vineyards carefully selected for a balance of fruit weight and ripeness.

Wine Analysis

Alc/Vol: 14.5%, pH: 3.62, Acidity: 5.9g/L

Cellaring

This Woodfired Shiraz is lovely for drinking now and will be delicious in 3-5 years in a good cellar.