



## FAT SPARROW

# 2016 Heathcote Shiraz

Heathcote, Victoria

### Viticulture and region

Heathcote in Central Victoria is blessed with deep red Cambrian soil, which has excellent water retention and an abundance of minerals. Located in the foothills of the Great Dividing Range, the region is slightly elevated and received very consistent rainfall throughout the year. This virtually eliminates the need for irrigation and produces fruit with characteristically inky, dark colour and wonderfully concentrated flavour.

### Winemaker's notes

This wine is made from single vineyard handpicked Shiraz. Fermentation takes place in large stainless steel open fermenters. The wine is then left to mature in French oak barriques – approx. 20% new and 80% used – for approximately twelve months. Our process is designed to create a wine that is similar in style to a European Shiraz.

### Tasting notes

The wine is brick red in colour with bright crimson hues. The bouquet is rich with fragrant aromas highlighted by forest floor berries and concentrated dark fruit. The palate is generous with earthy and subtle plum flavours backed up by elegant tannins; the finish is smooth and generous.

Drinking well now but will improve with cellaring for up to eight years.

### Suggested foods

Peppered steak, roast saddle of spring lamb and rich fish stews.

### Specifications

Alcohol	14.5%
pH	3.45
Titrateable Acidity	6.84g/l

