

# STEFANI ESTATE



## 2007 HEATHCOTE SHIRAZ

### *Tasting Notes*

Our Shiraz fruit is grown on the famed Cambrian soil at the foot of the Mt Camel ranges. Hand harvested fruit is processed with utmost care in our winery and matured in French oak barriques for 18 months.

This classic Heathcote Shiraz displays the flavours of blackberry, plum, earth and a touch of spiciness. This opulent full bodied wine exhibits great length and intensity with a firm tannin finish.

It can be enjoyed now or cellared for the next ten years.

### *Winemaking Notes*

Similar to previous vintages the vinification was conducted in open top fermenters. Each ferment was hand-plunged and macerated for 6 weeks to achieve a gentle tannin extraction before pressing into barrels. The wine was matured for 18 months in French oak barriques. Only 25% new wood was used to allow the expression of the concentrated fruit characters.

1007 Cases produced Bottled December 2008

Undeniably concentrated with rich and dark, fruitcake-like offerings; the palate is dense and quite chewy, and quite massively proportioned; a big wine, in need of plenty of protein.  
Diam.

14.5% alc. **Rating 90 Drink 2014 \$50 Date Tasted Jan 10**

**JAMES HALLIDAY 2011 Australian Wine Companion**