

1999 HEYTESBURY



Heytesbury Cabernet is the highest selection of fruit and wine from the Vasse Felix cellars. First produced in 1995 it has received 9 trophy's and 17 gold medals at national and international wine competitions.

TASTING NOTES

APPEARANCE The wine is a deep red with purple hues.

NOSE The aroma has a dense complexity that will open up with age with hints of orange chocolate, cassis, cedar, juniper berry and cloves.

PALATE The palate is very rich, long and well balanced. Ripe plum and chocolate/coffee flavors fill the mouth. Ageing ability of 20+ years given good cellaring.

WINEMAKER COMMENTS

Some free run juice was drained off before fermentation in rotofermenters at 18-25°C. The wine was aged for 18 months in new French and American barriques before final blending. The aim of the style is to produce the best possible wine by highlighting the characters of the fruit and maintaining a balance and intensity of flavour that befits a great wine. The old vines at Vasse Felix provided the fruit for 85% of this blend.

VINTAGE DESCRIPTION

1999 vintage can be rated as the best red vintage of the decade for Margaret River, a warm summer followed cool rain then finishing with a short hot period to fully ripen the Cabernet Sauvignon.

VARIETIES 89% Cabernet Sauvignon, 9% Shiraz, 1.6% Merlot, 0.4% Malbec

HARVESTED March to April 1999

OAK French and American oak, 18 months

TA 6.8g/L **PH** 3.54

RESIDUAL SUGAR 0.3g/L

ALCOHOL 15.2%

BOTTLED November 2000

CELLARING 20+ years