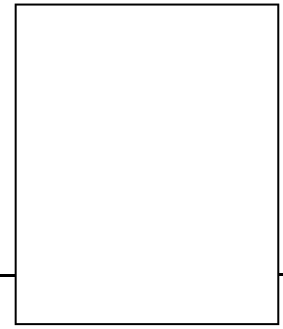


# 2000 HEYTESBURY

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The Heytesbury red is the highest selection of fruit and wine from the Vasse Felix cellars. This wine can be seen as a tribute to the hard work and the knowledge gained through years of growing and making wine in the Margaret River region.

## TASTING NOTES

**APPEARANCE** Very deep colour with purple hues.

**NOSE** Aromas of blackforest cake, blueberry, slight mint and eucalyptus. A dense brooding aroma with good oak integration.

**PALATE** The palate shows rich thick fruit weight, good length and silky emery like tannins. The clean finish and balance betray its true power.

## WINEMAKER COMMENTS

The Cabernet Sauvignon, Shiraz and Malbec that were planted at Vasse Felix 35 years ago make up a significant part of this wine. This wine finished its fermentation in new French and American barriques and remained in barrel for 18 months 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.

## VINTAGE DESCRIPTION

Parts of Western Australia suffered considerable rain during the 2000 vintage, however Margaret River escaped the rain resulting in a very good vintage. The reds emerged as having very soft and ripe tannins, wonderfully deep colours and ripe chocolatey fruit flavours.

## VARIETIES

**HARVESTED** April 2000

**OAK** French and American Oak

**TA** 6.8 g/L **PH** 3.46

**RESIDUAL SUGAR** 0.57 g/L

**ALCOHOL** 14.5%

**BOTTLED** January 2002

## CELLARING