

2003 HEYTESBURY



Margaret River has always been famous for the Bordeaux varieties of Cabernet, Merlot and Malbec. Cabernet is more robust, performing well in most years with consistently good quality, given the temperate ripening conditions. Merlot and Malbec prefer the cooler vintages and less exposed vineyard sites. The small portion of Merlot and Malbec help soften the tannin profile on the palate and give a perfumed floral lift to the nose.

TASTING NOTES

APPEARANCE Deep crimson in colour with red hues beginning to evolve.

NOSE Intense aromas of ripe blackberry, cassis, and blueberry fruit, combine with the earthy and cedary oak characters resulting in a wine of remarkable complexity.

PALATE The full bodied palate delivers layers of berry flavours, deftly woven throughout the savoury oak background before long and dusty tannins carry through onto the long and flavoursome finish.

WINEMAKER COMMENTS

The 2003 Heytesbury is a blend of fruit from two wine regions - Margaret River and Great Southern (Mount Barker) - and represents the pinnacle of winemaking excellence. The final composition is dominated by Cabernet Sauvignon, with Malbec, Shiraz and Merlot adding volume through the middle palate, accentuating its inherent richness and forming the core of this stylish wine. The linear nature of the palate coupled with a firm tannin structure will ensure continued development and long term cellaring potential of our flagship wine.

VINTAGE DESCRIPTION

A warm dry spring and warm to hot conditions leading up to vintage in a low yielding year led to an extremely early and compressed vintage. Exceptional colours, high sugar ripeness, and lower acidities were a feature of the 2003 vintage.

VARIETIES 82% Cabernet, 9% Malbec, 7% Shiraz, 2% Merlot

HARVESTED April 2003

OAK 100% French Oak (new and old)
18 months

TA 7.5 g/L **PH** 3.41

RESIDUAL SUGAR 0.80 g/L

ALCOHOL 14.5%

BOTTLED December 2004

CELLARING Cellaring potential is 6 - 8 years.