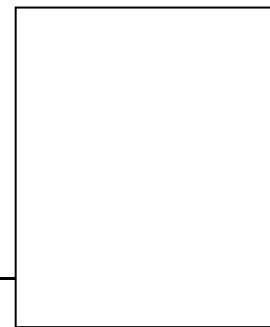


# 2005 HEYTESBURY

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Balance, elegance, complexity and restrained power are the hallmarks of Heytesbury and are the direct result of an uncompromising approach to quality. The Heytesbury wines embody our commitment to excellence and as such, are named after the Holmes à Court family company, to which Vasse Felix belongs.

## TASTING NOTES

**APPEARANCE** Beautiful, deep dark plum.

**NOSE** Lifted blackcurrant and fresh subtle peppermint leaf with blueberries, violets, coconut, cumin seeds and thyme which meld into the background with rich oak perfumes.

**PALATE** Bright with fresh acidity and a slight creaminess to the mid-palate.

## WINEMAKER COMMENTS

The 2005 Heytesbury is a beautiful, deep dark plum colour. The aroma is fragrant, with lifted blackcurrant and fresh subtle peppermint leaf with blueberries, violets, coconut, cumin seeds and thyme which meld into the background with rich oak perfumes. The palate is bright with fresh acidity and a slight creaminess to the mid-palate. The tannins are firm and the wine finishes dry with pretty flavours of violets, dark berries and a hint of mandarin. The linear nature of the palate coupled with a firm tannin structure will ensure continued development and the long term cellaring potential of our flagship wine.

## VINTAGE DESCRIPTION

2005 was an outstanding year in Margaret River. The growing season was drier than usual and the days were warm with cool nights – ideal for producing high quality red wines. Very little rain fell between November and March but the clouds gathered in the later stages of vintage and some areas received moderate rainfall, but luckily most reds had been picked and were safely in the hands of the winemaking team by this stage.

**VARIETIES** 95% Cabernet Sauvignon, 5% Shiraz

**HARVESTED** March / April 2005

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

**TA** 6.3 g/L **PH** 3.47

**RESIDUAL SUGAR** 0.73 g/L

**ALCOHOL** 15.0%

**BOTTLED** August 2007

**CELLARING** 6-8 years