

2007 HEYTESBURY



Heytesbury is a barrel selection of the finest parcels of Cabernet Sauvignon, Petit Verdot and Malbec from the 2007 vintage. The Cabernet Sauvignon dominant blend is supplemented with small portions of Malbec and Petit Verdot, which are distinctly perfumed, flavoured and structured. Both complement the restrained power of Cabernet Sauvignon.

TASTING NOTES

APPEARANCE Deep, dark maroon with a black and purple hue.

NOSE Fragrant and extremely complex with great concentration, leading with blackberry and blackcurrant and hints of orange and cranberries. These classical Cabernet characters are perpetuated by an exotic mix of violets, jasmine, orange and spice, contributed by the Petit Verdot and Malbec, and a lashing of dark chocolate with feint hints of coffee and mocha.

PALATE The palate is a powerhouse of cassis, dark berries, hints of orange and exquisite cinnamon, complemented by chocolate and savoury spice donated by some wonderful French oak. This full bodied wine, whilst young and tight, shows lovely balance of fruit weight, fresh acidity and dry, intense back palate tannins.

WINEMAKER COMMENTS

We find our strongest, most characteristic and stylistically suitable Cabernet, Malbec and Petit Verdot parcels come from the northern end of the Margaret River appellation. These parcels are grown mostly on gravel loam within 8km of the coast. Here, the sea breeze provides a cooling effect on the fruit keeping it vibrant with varietal definition, while the sun shines beautifully to ripen fruit to its full potential. All batches were meticulously handled and given 18 months maturation in French oak barriques. Exhaustive trial blending then ensued, resulting in a wine of true quality and a proud representation of our vineyards, people and practices.

VINTAGE DESCRIPTION

A dry, warm spring then summer created a compact and action-packed vintage. Ripening of all varieties occurred up to two weeks earlier than previous years recorded and once the fruit began rolling in it didn't stop. There was no distinguishable break between white and red varieties. Each variety displayed a depth of aroma and density of palate.

VARIETIES 72% Cabernet Sauvignon, 15% Malbec, 13% Petit Verdot

HARVESTED March 2007

OAK 100% French Oak (92% new and 8% old) 18 months

TA 6.9 g/L **PH** 3.43

RESIDUAL SUGAR 0.62 g/L

ALCOHOL 14.9 %

BOTTLED January 2009

CELLARING Drinks beautifully now, will reward cellaring over next 10 - 15 years.