

# 2008 HEYTESBURY

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Heytesbury is a barrel selection of the finest parcels of Cabernet Sauvignon, Petit Verdot and Malbec from the 2008 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 red with a purple hue.

**NOSE** Concentrated black and redcurrant fruit with rustic earthiness. Beneath these robust layers are hints of sweet tobacco, violet, anise, autumn leaves, toasted spice and cedar.

**PALATE** Intense fruit, oak, acid and tannin on the palate are remarkable. Initially sweet and flowing, with a mid and back palate packed full of tangy, mineral-like acidity and textured tannins. This amazing structure and intensity refines and focuses as the wine gracefully moves across the tongue drawing to an exceptionally long, dry finish that ends with the beautiful Cabernet perfume of violets and cedar. This wine will integrate and gain further complexity with cellaring.

## 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 variable spring and hotter than usual Summer was fortunately followed by cooling conditions in early Autumn. Beautiful sunny days, but cold nights allowed for ideal, even physiological ripening.

**VARIETIES** 77% Cabernet Sauvignon, 13% Petit Verdot, 10% Malbec

**HARVESTED** March / April 2008

**OAK** 100% French Oak (74% new and 26% 1-3 yr old) 18 months

**TA** 6.97 g/L **PH** 3.36

**RESIDUAL SUGAR** 0.47 g/L

**ALCOHOL** 14.5%

**BOTTLED** December 2009

**CELLARING** Drinks beautifully now, will reward cellaring over the next 10 years.