

2009 HEYTESBURY



Heytesbury is a barrel selection from the finest parcels of Cabernet Sauvignon, Petit Verdot and Malbec from the 2009 Vintage. The Cabernet Sauvignon dominant blend includes 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 pink/crimson hue.

NOSE Deep, concentrated and packed full of blackcurrant and mulberry aromas, with fine layers of violets, lavender, aniseed, tobacco leaf and graphite.

PALATE A sensational structure that is comet-like in its profile. A ball of voluminous, sweet, dark fruit and intense tightly-wound acidity with textural tannins punctuates the entry, and continues with a long, fine, tail brimming with tangy red berries, dried sage, cedar and ultra-fine tannins.

WINEMAKER COMMENTS

We find our most characteristic and stylistically suitable Cabernet, Malbec and Petit Verdot parcels are grown predominantly on gravel loam within 8km of the coast at the northern end of the Margaret River appellation. 60% of the batches were left on skins for 30 days, extracting and evolving the finest tannins, particularly from our oldest Cabernet vines. This year, for the first time, we extended the maceration of the Petit Verdot which also had a subtle influence on the tannin structure. All batches were meticulously handled and given 18 months maturation in French oak barriques. The result is a wine of true quality and a proud representation of our vineyards, people and practices.

VINTAGE DESCRIPTION

Two cold springs in 2007 and 2008 contributed to low yields in 2009. Summer was moderate and fine conditions remained throughout harvest. These conditions produced superbly ripe and balanced fruit displaying all the hallmarks of a fine vintage.

VARIETIES 69% Cabernet Sauvignon, 16% Petit Verdot, 15% Malbec

HARVESTED March / April 2009

OAK 100% French Oak (62% new and 38% 1-3 yr old) 18 months

TA 7.0 g/L **PH** 3.43

RESIDUAL SUGAR 0.46 g/L

ALCOHOL 14.5%

BOTTLED February 2011

CELLARING Drinks beautifully now, will reward cellaring over next 8-10 years.