

TOURNON



2018 LADY'S LANE SHIRAZ Heathcote-Victoria



Winemaker notes:

Blackberry, spices, tobacco, black pepper

A deep ruby color presenting a nose of redcurrant, leather, red crushed berries with a hint of toffee, incense and curry. Palate: This is a powerful and generous wine, expressing itself with delicacy thanks to a very delicate tannic structure. Intense flavors of ripe fruits and spices combined to a fine acidity – a balance richness and strength reflecting perfectly the terroir of Heathcote.

Harvest notes:

A warm and dry spring led into a classic Heathcote summer, warm days and cool nights. Hand harvesting commenced on the 15th of February and proceeded until the 27th of February. The wines are archetypal Heathcote, darkly colored, abundant fruit and depth of flavor with seamless structure and balance.

Grape varieties:

100% Shiraz

Terroir:

Red soil from the Cambrian Period.

Harvest:

Grapes are harvested at maturity, avoiding over maturation.

Vinification:

The grapes are 100% destemmed. Wild yeast fermentation takes place in concrete tanks. Maturation times are long (from 4 to 6 weeks) and a gentle extraction is performed by pumping-over. It aims at obtaining fine and delicate tannins.

Maturing:

Aging 100% in French oak barrels with low proportion of new oak (20%) for 14 months.

Recommended food pairing:

A perfect accompaniment to lamb and beef.

Serving temperature: 15-16°C. We recommend opening the bottle one hour before serving.

Aging potential: More than 10 years

Alcohol: 14.5%

PH: 3.61

T/A: 6.06

*Vegan Friendly