



Mitchelton lies in the heart of Central Victoria, sourcing from the sub-regions of Heathcote, Goulburn Valley and The Strathbogie Ranges. Mitchelton wines deliver balance, texture & complexity with consistent flavours that define the distinctive regional characteristics of Central Victoria.

Mitchelton Heathcote Shiraz 2005

Variety

This well respected noble red variety originated in the Rhône Valley where it is known as Syrah. In Australia, Shiraz has become the most planted red grape, renowned for its rich, spicy, mulberry-like flavours. The vine is strong growing with a tendency to spread. Grape bunches tend to be long; producing small to medium sized oval berries. A renowned Mitchelton specialty.

Wine Attributes

Distinct Heathcote aromas of intense dark cherry, fresh red berry and chocolate, interwoven with oak derived spicy cinnamon and nutmeg. A persistent tight tannin structure, coupled with the seamless oak integration and rich cherry, mocha and chocolate flavours make this wine a concentrated yet elegant wine which is lovely drunk now or would reward cellaring for 6-10 years.

Vineyard Information

Dry grown on 12 year old mature vines that produce less than 1.5 tonne per acre. Unique free draining soils composed of Jasper, Ironstone, Quartz and Bluestone. The entire vineyard has vertical shoot position (VSP) trellising.

Vintage

Timely Spring rains and mild temperatures resulted in an even bud burst across all varieties. The summer months were generally dry, with two isolated (but significant) rain events – 50mm in mid December and 80mm in the second week of February. The potentially threatening rains came to an abrupt halt before veraison and the ensuing ripening period was (luckily) characterised by fine, sunny, warm days resulting in very fast flavour accumulation.

Winemaking Techniques

Crushed into small open fermenters which were hand plunged and pumped over. Fermentation temperature reached a maximum of 28 degrees followed by extended skin contact for 10 days. Post press the wine completed MLF in barrel where it stayed on lees for 16 months to add complexity.



Technical Details

Alcohol: 14.5%
Residual Sugar: 0.4 gm/L
pH: 3.5

Acidity: 6.9 gm/L
Cepage: 100% Shiraz
Standard: Drinks 8.6