



## GREENSTONE VINEYARD, HEATHCOTE SHIRAZ 2006

### PRODUCER

The 40-hectare Greenstone Vineyard, of which 21 hectares are planted to vine, is situated north of the town of Heathcote, a 90 minute drive north of Melbourne, Victoria. The name 'Greenstone' comes from the rocks coloured green by the oxidised iron in the soils. The owners include winemaking consultant, Alberto Antonini and Mark Walpole, ex-viticulturist for Brown Brothers.

### VINEYARD

Greenstone is at an altitude of 200 metres above sea level, on the ridge of old Cambrian soil that runs through the eastern side of the Camel ranges in the Central Highlands. These red, 500 million year old soils are volcanic in origin, with high levels of calcium. This reduces the vines' vigour and is therefore ideally suited to the production of quality wine. The vines are east west in orientation and have high density planting of 4550 vines per ha.

The first 10 hectares of Shiraz were planted in 2003, followed by one each of Tempranillo and Monastrell as well as a further eight of Shiraz. One hectare of Sangiovese was planted in 2005.

### VINIFICATION

The grapes were hand picked in mid-March and transported to the Kooyong Winery in the Mornington Peninsula where Alberto Antonini and Sandro Mosele, winemaker at Kooyong, worked on the vinification together. The grapes underwent a natural cold soak as fermentation with natural yeasts was slow to start. Maceration lasted 2 weeks in open top fermenters. The cap was punched down by hand to extract good colour and ripe tannins. After fermentation, the wine was aged for 18 months in French barriques, of which 20% was new oak.

### TASTING NOTES

The 2006 Shiraz combines the elegance of mid-Victorian Shiraz with the depth and weight that characterise wines from Heathcote. The elegance derives from excellent vineyard management which helps retain delicate perfume in the grapes, while picking when they are fully ripe, gives power and balance. The low levels of new oak allow the Shiraz fruit to shine through in the glass. The wine has a deep, youthful purple colour, giving way to a ripe, brambly spiced mulberry fruit on the nose. On the palate, the rich, dark plum fruit is balanced by supple, fine-grained tannins and a lifted acidity on the finish. It is dense, nicely layered, long, elegant and well-balanced.

**5\* Rating and selected as one of the 'TEN OF THE BEST NEW WINERIES' *James Halliday Australian Wine Companion 2008.* "95 points: This is one of the most interesting ventures to emerge over the past few years....A very complex and highly fragrant bouquet with oriental spice aromas; a beautifully fine-grained palate, long, fine and gently savoury".**

**"The first vintage from 3-year-old vines making one wonder just how exceptional that site is'.**



### VINTAGE INFORMATION

<b>Vintage</b>	2006
<b>Grape</b>	100% Shiraz
<b>Variety Region</b>	Heathcote, Victoria
<b>Alcohol</b>	13.5%
<b>Bottle Size</b>	75cl
<b>Winemaker</b>	Alberto Antonini Sandro Mosele
<b>Closure</b>	Stelvin