



Sanguine
ESTATE

PROGENY SHIRAZ 2021 HEATHCOTE

VINTAGE 2021

THE BEST VINTAGE EVER?

Great winter and early spring rain got the vines off to an amazing start. It dried off and got warm all at the ideal time in November making our first fully organic vintage easy to manage. It looked as if it was going to get really hot again but the first heat wave in late December only reached 38 degrees not the 42 forecast and that's the hottest it got. It remained a coolish and dry summer setting a perfect and large crop. It seemed to take forever to harvest, 8 weeks in total, but the fruit was ripening slowly giving us plenty of time to get things right in the winery. A special vintage that definitely makes up for the previous year's hardships.

THE VINEYARD

Our boutique vineyard and winery is a family enterprise intent on making concentrated, sophisticated and complex wines inspired by our unique Heathcote terroir, a fault line of ancient Cambrian red rock pulverised over 510 million years into soil.

We have utilised the vertical shoot positioning trellis system to open up the canopy, reduce the risk of disease and expose bunches to direct sun light for ripening. The vines are cane pruned to a single fruiting wire with a maximum 20 buds per vine. Crop levels are naturally low and hence bunch thinning is generally not required, and irrigation kept to a minimum with some blocks unirrigated.

To conserve the natural balance within the soils and hence the overall health of the vines, we aim to minimise the use of chemicals. It is our practice to utilise organic principles in the first instance such as organic fertilisers and mulching to control weed growth and then if absolutely necessary, use small amounts of chemicals to target specific parts of the vineyard.

THE WINEMAKING

We utilize traditional winemaking practices such as small fermentation tanks, natural fermentation (i.e. no yeast additions) and gravity feeding. Whilst this can be quite labour intensive, we believe it ensures the preservation of natural fruit flavours and the Heathcote terroir character. As with all varieties produced at Sanguine Estate, the grapes were destemmed, lightly crushed and then naturally fermented with wild indigenous yeasts in small open fermenters. The wine is then transferred via gravity (to avoid pump shock) to predominantly French oak barriques (approximately 15% new) and left to mature for approximately 12 months.

ORIGIN OF NAME

Progeny, fondly named for Lyn and Tony's offspring, Mark and Jodi.

TECHNICAL DATA

Alcohol:	14.8% alc/vol
Varietal composition:	100% Heathcote Shiraz

TASTING NOTES

Typical Progeny shiraz concentration and depth of colour, almost black with bright purple hue. A concentrated bouquet of berries and ripe cherry with an impressive array of complex aromas, including perfumed violet, dried herbs, black olive and with a hint of liquorice. The sweet berry fruit dominates the front palate, but a fruity spice and mouth filling tannin finish a long but somewhat elegant mouth feel. Delicious and very drinkable shiraz.

