



Sanguine
ESTATE

INCEPTION SHIRAZ 2020

HEATHCOTE

VINTAGE 2020

A vintage to forget for so many reasons. Heat, drought, smoke, very small harvest and a pandemic thanks to Covid-19 challenged my resolve. To start the drama, summer kicked in early with a very warm and dry October & November and only one relieving bit of rain late in December. The vines struggled from the beginning with only a small canopy and a tiny 0.5 of a tonne crop - 30% of our normal crop. A smoke haze threatened to ruin everything but thankfully it was not thick enough to leave a taint. As we got into February thankfully the weather cooled, and the ripening slowed helping to shape a better vintage than it started out to be. Covid-19 nearly ruined the party, but we managed to harvest the whole crop in a quarter of the time with some excellent results, albeit much smaller than normal.

THE VINEYARD

Our boutique vineyard and winery are 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 terrior 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 10% new) and left to mature for approximately 18 months.

ORIGIN OF NAME

When we introduced the Progeny shiraz and D'Orsa shiraz to our range, it was always our intention to add a "stage" name to the "Estate" shiraz however it has taken some time to agree on that perfect name.

So, from the 2012 vintage, the "Estate" Shiraz was called "Inception" meaning the beginning of something or the establishment or starting point of our family business. A very fitting name considering the Estate shiraz is our flagship wine.

TECHNICAL DATA

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

TASTING NOTES

Immediately obvious we have a deeply concentrated Heathcote Shiraz. The colour is a dense bright purple hue and dark red. Aromas of rich ripe berries, definitely in the black fruits spectrum with a complex array of smokey cedar wood, dried herbs, coffee beans and aniseed spice. The palate is deliciously juicy and soft for such young wine. Rich blackberry fruit throughout with a hint of aniseed on the finish. The tannins are fine and fruit rich so already wonderfully balanced and can be enjoyed now but will definitely soften and gain complexity over time.

