



Sanguine

ESTATE

D'ORSA SHIRAZ 2018

HEATHCOTE

VINTAGE 2018

Like our highly successful 2012 vintage, the 2018 vintage is shaping up to be one of our exceptional vintages. This is because the 2012 and 2018 vintages followed cooler and wetter years. As an example, the 2017 vintage had the biggest canopies and biggest crops that we have ever experienced and as there were no long heat periods or massive heat spikes during summer it meant the vines remained healthy and could carry the fruit without any trouble. Although the 2018 vintage that followed was a particularly hot and dry year, there was plenty of subsoil moisture and very healthy vines with lots of energy carried over from 2017 resulting in great yields, strong canopies and tiny grape bunches that could withstand the heat spikes.

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 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 utilise traditional winemaking practices that are labour intensive but within a modern understanding of its ways. The grapes that make up this blend were destemmed and then whole berries transferred to small open fermenters using gravity (to avoid pump shock). Our philosophy when blending this wine is to achieve the ultimate expression of our vineyard, all the elements in concentration and perfect harmony. 70% of this wine had 6 days on skins with 2-3 days of fermentation before being gravity fed to new French oak barriques at 4 Be' for completion in barrel. This has become the hallmark of the D'Orsa as it gives us the wonderful soft texture that we believe is a key character of classic Heathcote shiraz. The resulting wine spends 18 months in 70% new French oak 30% old French oak. The wine is racked once by gravity before being minimally filtered at bottling.

TECHNICAL DATA

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



TASTING NOTES

Looking back over the 21 years of making wines from the Sanguine vineyard the vintages that followed colder wet years like 2012 and now the 2018 make exceptional, elegant and fresh wines. This shiraz is a classic with dark purple inky colour alluding to the power of this wine. Very aromatic lifted aromas of black fruits and spice with the 70% stylish, expensive new French oak taking the aromas to the next level of complexity. The palate is rich and long with blackberry fruit layered throughout. The D'Orsa shiraz from Sanguine are blended to reward the patient but the 2018 is one of the most drinkable vintages to come out of the Sanguine winery.