

Masterful Blending

PREECE Shiraz 2017 Heathcote, Victoria

The Preece Wines collection pay homage to the legacy of Mitchelton's founding winemaker Colin Preece, also known as one of Australia's masterful blenders. Embracing the fastidious approach and innovative flair that Colin Preece extolled throughout his highly decorated career, the Mitchelton winemakers' creatively explore Victoria's rich and diverse viticultural landscape and some of the best patchwork of exciting sub regions in search of highly expressive sites and the finest quality. Handcrafting a collection of fruit-forward varieties, the contemporary Preece wines herald an exciting new era of wine and viticultural exploration from this iconic Victorian winery.

Tasting Notes

Colour Deep red with distinct purple hue.

Nose The nose offers aromas of blackberry and plum plum and is supported by spicy vanilla notes.

Palate A full and mouth filling palate greets the taster with layers of plum, blueberry and spice. Well balanced oak and rounded tannin build on the long and flavoursome finish.

Vineyard Fruit for the Preece Shiraz has been sourced from the prized Cambrian soils on the Eastern flanks of Mount Burramboot within Victoria's Heathcote region. At an altitude of 150 metres above sea level, the ancient soil profiles and Mediterranean climate lend themselves to the production of generous flavours and abundant yet supple tannin.

Vintage Conditions Cool Spring conditions marked by regular rain events, coupled with a mild Summer, made for a delayed start to harvest. Ample soil moisture through the growing season delivered higher than average yields, with bright natural acidity and full flavour ripeness a feature of the vintage.

Winemaking After crushing and destemming, selected parcels of fruit are allocated to traditional style fermenters. Fermentation proceeds over the ensuing 14 days before draining and pressing to French oak barrels for maturation over a 12 month period. Regular racking is employed to soften the wine and promote fresh, vibrant flavours. inclusion in the final blend.

Wine Analysis

Alcohol 14.0%

Residual Sugar 0.5 gm/L

pH 3.52

Acidity 5.7 gm/L

Allergens Produced with eggs

