

# PREECE

WINE OF MITCHELTON

## *Masterful Blending*

### **PREECE Shiraz 2018** **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** Intense aromas of dark plums and mulberries with liquorice and chocolate in support.

**Palate** A full and mouth filling palate greets you with flavours of ripe blackberries and liquorice along with dark plum, spice and white pepper. The velvet tannin structure builds on this flavoursome palate. Plush and powerful with restrained elegance.

**Vineyard** Heathcote, in central Victoria, is well-renowned for its rich soils and characteristic, intense, balanced Shiraz. Both the climate and soils of this region are strongly influenced by the Mount Camel Range which runs north to south, providing natural tunnelling for the prevailing cool, south to south-east winds that blow throughout the growing period from October to March.

**Vintage Conditions** A dry and relatively warm Spring season leading into harvest was excellent for disease pressure with fresh, clean canopies and well balanced crop levels. Two days of good rains in December was timely and encouraged good healthy canopies and berry development. The intense and freshness of the Shiraz flavours and ripe tannin profile is a hallmark of this standout vintage.

**Winemaking** After crushing and destemming, selected parcels of fruit are allocated to traditional style fermenters. Fermentation proceeds over the ensuing 18 days before draining and pressing to new and seasoned French oak barrels for maturation over a 10 month period. Each barrel is rigorously assessed for inclusion in the final blend.

### **Wine Analysis**

**Alcohol** 14.7% v/v

**Residual Sugar** 0.47 gm/L

**pH** 3.46

**Acidity** 6.40 gm/L

**Allergens** Produced with eggs products and traces may remain.

