

WOODFIRED

Woodfired wines are authentically Heathcote and perfectly crafted to accompany a chargrilled ribeye. Bold, brooding and delicious.



WOODFIRED HEATHCOTE CABERNET SAUVIGNON 2021

Vineyard

Vineyards from the Northern section of Heathcote were selected. The ancient red Cambrian soils of Heathcote are ideal for dark fruited, rich soft Cabernet.

Season

2021 was a cooler season in Heathcote, giving abundant colour with lovely density and fragrance.

Tasting Note

Deep colour with purple edge. Ripe dark fruits with violets, cedarwood, liquorish and roasted sage. Soft, rich, mouth coating flavours, gravelly tannins, authentically Heathcote.

Suggested Cuisine

Butterflied green prawns over seriously hot charcoal or a simple woodfired margherita pizza.

Winemaking

Destemmed and fermented at 25-30°C over 8-12 days. Pressed and matured in vats and casks for 7 months. Racked and aerated regularly to soften the wine. Vineyards carefully selected for a balance of fruit weight and ripeness.

Wine Analysis

Alc/Vol: 14.0%, pH: 3.60 TA: 6.2g/L

Cellaring

Lovely drinking now. Will age well and be even more complex and delicious over the next 2-4 years.

Winemaker

Kate Webber