

WOODFIRED

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



WOODFIRED HEATHCOTE GRENACHE 2022

Vineyard

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

Tasting Note

Intense medium colour red with purple edge. Ripe blueberry, liquorice, dark cherry characters, graphite and violets. Supple, mouth coating, fleshy, lovely extract, balanced and calm.

Additional Information

Vegan, Vegetarian

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 are carefully selected for a balance of fruit weight and ripeness.

Wine Analysis

Alc/Vol: 14.2%, pH: 3.35, TA: 5.9 g/L

Cellaring

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

Winemaker

Steve Webber