ESTD 1928
De BORTOLI
FAMILY WINEMAKERS

# WOODFIRED

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




## WOODFIRED HEATHCOTE SHIRAZ 2022

**Vineyard**
Vineyards from several vineyards were selected from Northern Heathcote. The ancient red Cambrian soils are ideal for dark fruited, delicious red wine. 2022 was a cooler growing season producing perfume and concentration in spades.

**Tasting Note**
Dense with dark fruits, violets, and olive spice. Energetic, plush, flavours, dark plums, fine silky tannins. Authentically Heathcote.

**Wine Style**
The Woodfired style is deeply scented, rich, fruit driven and great with chargrilled cooking.

**Suggested Cuisine**
Best matched with charcoal grilled meats or a woodfired margarita pizza.

**Additional Information**
Vegan, Vegetarian

**Winemaking**
Destemmed and fermented at 25-30°C over 7-10 days. Pressed and matured in vats and casks for 8 months. Racked and aerated regularly to soften the wine. Vineyards carefully selected for a balance of fruit weight and ripeness.

**Wine Analysis**
Alc/Vol: 14.5%, pH: 3.65, Acidity: 6.4g/L

**Cellaring**
At 2 years of age, perfect drinking now. For further complexity and softening 3-4 years in good cellaring conditions.

**Winemaker**
Steve Webber