

WOODFIRED

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



WOODFIRED HEATHCOTE SHIRAZ 2023

Vineyard

Vineyards from several vineyards were selected from northern Heathcote. The ancient red Cambrian soils are ideal for dark fruited, delicious red wine. 2023 was a warmer growing season producing rich, charming red wine with good concentration.

Tasting Note

Dense with dark fruits, violets, blackberry and olive spice. Freshness, plush flavours, dried herb, earthen spices, seamless 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: 3.60, TA: 5.9 g/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 and Rob Delgado