



# HEATHRIDGE

## RUBY RANGE

## SHIRAZ CABERNET



**Variety** 85% Shiraz 15% Cabernet Sauvignon

**Region** Margaret River

**Vintage** 2010

**Colour** Deep ruby

**Oak Maturation** Oak treatment in stainless steel tanks for complexity

**Aroma** Blackcurrant and savory spice

**Palate** The palate has a soft generosity of ripe berry flavours with a hint of cinnamon and cedar. Smooth well rounded tannins result in a soft flavourful finish.

**Winemaking** Picked cold then transferred to the winery. Each parcel of fruit is de-stemmed and then gently crushed before being transferred into a small open fermenter. Heading down boards keep the cap submerged for better skin contact. The fermenters are temperature controlled to provide optimum conditions. Gentle extraction is achieved by the draining of wine from the skins and returning back over. Fermented dry the skins are then pressed before the wine is transferred to a stainless steel tank for aging. The wine is then blended and filtered in preparation for bottling

**Typical Analysis** 14% Alcohol

**Food Matching** Spicy asian foods, beef dishes and duck