



DOMINIQUE PORTET

Yarra Valley

DOMINIQUE PORTET HEATHCOTE SHIRAZ 2016

Vine

Heathcote naturally lends Shiraz intensity and power, which we like to offset by picking ripe grapes relatively early - when they're at their best and brightest. This year we had a dry winter and spring, with a very warm October that set the tone for the harvest. These conditions are ideal for building intense, complex aromas in the fruit while retaining its vitality. The Shiraz grapes are grown on the western side of Mount Camel, where mineral-rich soils seem to imbue the wines with a graphite quality.

Wine

Due to the heat we had the earliest harvest on record for us in Heathcote, where we started picking grapes on February 16th. We sorted the bunches before destemming the majority with state-of-the-art equipment that ensures only totally healthy fruit goes into the ferment. A portion was crushed and a portion was fermented as whole berries. A total of about 20% whole bunches were included for heightened spice and freshness. The must was fermented at cool temperatures in stainless steel tanks for three weeks in order to build silky tannins and develop the structure to age. We then matured the wine for 13 months, bottling a little earlier to retain freshness, in tight-grained French oak (15% new) split between barriques (20%) and puncheons (80%). We find that adding puncheons to the mix allows the oak to integrate better, as well as preserving fresh fruit purity.

Glass

The fragrance and feel of this **Dominique Portet Shiraz 2016** epitomises cool-climate Shiraz, albeit with typical Heathcote depth. Elegant notes of blue flowers, blueberries and red fruit play over notes of white pepper and spice, and the interplay of bright fruit and savoury characters continues on a palate that has excellent concentration and intrigue while remaining light on its feet. The 2016 is a lighter, silkier interpretation of its preceding vintage, lending itself to a more restrained palate, as we wanted to preserve its freshness in such a warm harvest. This enhances the delicate fruits of blueberries and red berries, and increases spiciness. The wine glides through the mouth with lovely, fine tannins that propel it to a long and graceful finish. This will cellar well but is irresistibly complete as a young wine.

Released: April 2018

Alcohol: 14%

RRP: \$55

Closure: Cork

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For more information contact Ben Portet at ben@dominiqueportet.com

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ABOUT DOMINIQUE PORTET

The Yarra Valley winery was established in 2000 by Bordeaux-raised Dominique Portet, whose family's winemaking history stretches back 10 consecutive generations to 18th century France. Dominique and son Ben craft fresh, elegant, expressive wines from Chardonnay, Sauvignon Blanc, Rosé to Cabernet Sauvignon and Shiraz, coolly grown in the Victorian regions of the Yarra Valley and Heathcote.

