



DOMINIQUE PORTET

Yarra Valley

## DOMINIQUE PORTET HEATCHOTE SHIRAZ 2017

### **Vine**

Heathcote naturally lends Shiraz, intensity, spice and power which we generally balance by picking ripe grapes relatively early - when they're at their best and brightest. Our vines grow on the western side of Heathcote's very old red soils, in the vicinity of Mount Camel, where mineral-rich soils seem to imbue the wines with a graphite quality.

### **Vintage**

This year, Spring was cool with soil quenching rains and a mild summer that made for a late start to ripening season and effectively a late vintage. Due to the cooler summer we were able to pick with excellent ripeness and freshness. Having worked in the region for three decades now, it's clear that these conditions have created a great vintage for Heathcote, which allowed us to produce a wine that is more fragrant, blissfully elegant, with plenty of vitality and *joie de vivre*.

### **Wine**

We harvested the Shiraz grapes by hand late March with bunches sorted before destemming. Such was the quality of lignification, a portion was fermented as whole berries to coax and lift their aromatics. In total 30% whole bunch was used to enhance these aromas and spice structure. We always ferment at cool temperatures in stainless steel tanks for three weeks in order to build silky tannins that still have the necessary structure capable of ageing - for which we're known. The wine was then matured for 15 months in tight-grained French oak (15% new) - 90% in large 500L puncheons for slower oak extraction and better balance. Our puncheons, larger than the standard barrique, allows the oak to integrate harmoniously with the Shiraz of this region, letting the wine express its fruit purity and quality.

### **Glass**

The result of this labour is a style of Shiraz we are always working towards - very vibrant with typical drive, but possibly the most fragrant and delicate Heathcote Shiraz we've produced yet. It's very drinkable on release.

The cooler year contributed a delightful array of classic bright red fruits - cherries, plums and red liquorice-like raspberry notes. More medium bodied than usual, it's still plump and fleshy with fine and elegant tannins that will add to its ageing potential. There's a bit more spice too, typical of Heathcote, but balanced savouriness, crunchy acidity and minerality that drives the wines exceptional length.

**Released:** January 2018

**Alcohol:** 14%

**RRP:** \$55

**Closure:** Cork

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## **ABOUT DOMINIQUE PORTET**

The Portet family history stretches back 10 consecutive generations of winemaking to 18<sup>th</sup> century Bordeaux, with Dominique's father, André Portet running the esteemed Chateau Lafite-Rothschild as régisseur (general manager). Since 2008, Dominique has been joined by his son Ben to carry on the family tradition of crafting expressive wines that reflect two of Victoria's premium regions, the Yarra Valley and Heathcote. All the wines of this incredible heritage align, with an emphasis on longevity, elegance, and sheer drinkability. They produce a Sparkling and a still Rosé, Sauvignon Blanc, Chardonnay, Shiraz and like good Bordelais, three Cabernet Sauvignon wines.