



FRATELLI

2010 PETITE SIRAH

An elegant and rich Heathcote Petite Sirah with structure and layers of complexity.

TASTING NOTE

The nose is filled with blueberry, dark plums and licorice. The palate is seductive, with elegant integrated oak and complex dark fruit. The ripe tannins are vibrant and supportive, providing strong structure and length.

FOOD MATCHES

Full flavoured pastas, meat casseroles, roast beef and BBQ meats

VINEYARD

The best vineyards are located on a thin strip of Cambrian-derived soils of friable red brown loams. It is this Cambrian earth combined with the mild, dry climate that provides the area with the ability to produce unique and extraordinary Shiraz. The Cambrian soils run north-south on either side of the Mt. Camel range, following the road from Heathcote to Colbinabbin. Travelling north, it is the land on the left side of the road that is highly sought after. The slopes are gentle, well drained and generally above the frost line. It is here that Colbinabbin Estate vineyard is located.

THE SEASON

The 2010 vintage growing season was excellent. Moderately warm conditions prevailed after average rain fall through winter and spring. Sufficient soil moisture resulted in good shoot growth at the beginning of the season – followed by above average, warm to hot days in December through February. Low night-time temperatures, peculiar to Heathcote, ensured continued vine-balance and excellent berry development. Shoot and fruit thinning maintained vine balance and ensured optimal fruit quality.

WINEMAKING

The fruit was picked in the first week of March. Destemmed and crushed into 3 tonne open top fermenters it spent 3 days cold soaking for maximum colour extraction. A 7 day fermentation with regular hand plugging; three times daily during peak temperature of 32 degrees C. to extract fine tannins followed. Post alcoholic fermentation the wine spent 12 days on skins macerating. The wine was then pressed off skins to barrel for malolactic fermentation. The wine was matured in fine grained French oak, 35% new for a period of 22 months.

ANALYSIS

Alc – 14.9%v/v, TA - 6.0g/L, pH - 3.65

PACKAGING

750ml, 6 bottles per case