

ingram road



Ingram Road Heathcote Shiraz

2019

ABOUT

Sourcing a shiraz growing vineyard in the Heathcote region was an easy decision for the Helen's Hill team. The combination of the hot, dry climate and unique cambrian soil in Colbinabbin where our shiraz is grown combines to create rich, spicy and incredbily fullfilling wines that not only drink well in their younger years but also have the ability to age gracefully.

WINEMAKERS NOTES

Once the fruit is harvested it is destemmed and lightly crushed before being transferred to open top fermenters for 14 days to undergo primary fermentation. Post ferment the wine is then pressed off and transferred to a mixture of 10% new and 90% 2-3 year old barriques for 11 months to mature.

2019 VINTAGE REPORT

A dry winter led into an early spring with good rainfall over the period up until the new year. January and February were hot and dry and warmer than average. The vintage was fast paced with an extended hot spell during late February and March accelerating ripening. Those who were out early got the best results. Reds, including shiraz, performed well with the overall quality being good to very good, all dependent on picking times and capturing the fruit at the right moment. A true vigneron's vintage.

TASTING NOTES

Magenta in colour. Fragrant and aromatic, black fruit, spice, cloves and crushed dried herbs. Intense fruit characters of black plums and berries are balanced with the perfect oak integration, adding structure and power to the wine and hinting of its ability to last the journey in the cellar.