

**NV hECK Home Blend 2.0**

**The Wine**

*2021 is the year of new things and grabbing life by the horns. It's the time to embrace going out, celebrate special occasions with those near, dear and far and enjoy life's simple moments, together.*

*This is a wine for everyone and for every occasion. It's a wine to drink now and share with your friends, family and loved ones as you sit back and reflect on the year 2020. Take it to a great night out or enjoy as a mid-week quaffer and savour life's simple moments, together.*

Our very first wine under our ECK Wines label was our hECK, Home Blend (1.0). Released in early 2020, before Covid-19 struck (and not knowing we'd all be stuck at home for several months), it was a hit - the ideal quaffer to drink mid-week on the couch or take to a picnic in the park on the weekend. So easy drinking, we wanted to make another, keeping it just as juicy as the first. Blending different varieties in the winery one day, we came up with another slippery mix. We think it's better than our hECK 1.0. Much better. But we'll let you be your own judge...

**Winemaking Notes**

A unique blend of 4 varieties: 2019 Heathcote Tempranillo, 2019 Macedon Ranges Pinot Noir, 2020 Sunbury Shiraz & 2020 Goulburn Valley Rosé.

*2019 Heathcote Tempranillo*

A neat little parcel of fruit from Willoughby Bridge, Heathcote. Hand-picked in March, crushed and de-stemmed, and fermented in small open vessels for 10-days with twice-daily punch downs. Lightly pressed to ensure minimal astringent tannin, then aged in seasoned French oak. Flavoursome. Earthy plum.

*2019 Macedon Ranges Pinot Noir*

Handpicked and 100% whole bunch fermentation for 3 days, then de-stemmed to ensure not too much leafy green stem character. This crunchy, fresh Pinot Noir adds a delicate sweetness to the midpalate.

*2020 Sunbury Shiraz*

Whole Shiraz bunches from a small family run site in Sunbury. The fruit is greatly influenced by the cooling winds that blow over the rolling hills during the growing season. Cold soaked, then carbonic maceration for 14 days. Lightly pressed and aged in seasoned oak. Chilled raspberries and soft tannins.

*2020 Goulburn Valley Rosé*

This handpicked fruit was pressed immediately to tank to enhance softness. Racked and inoculated, with the ferment lasting 10-days. Post ferment, the wine was transferred to barriques to enhance texture and body. Light, fresh, and delicate.

**Palate**

Juicy. Flavoursome. Earthy plum. Slippery and smooth, voluptuous. It's like seeing your best mate after 3 months in Lockdown... just an easy, breezy, catch up.

**Varieties**

One-quarter 2019 Heathcote Tempranillo, 2019 Macedon Ranges Pinot Noir, 2020 Sunbury Shiraz & 2020 Goulburn Valley Rosé.

**Closure**

Natural Cork and Wax

**RRP**

\$40.00

