



## 2019 Heathcote Sparkling Shiraz No. 1

**The Wine** Sparkling Shiraz, first created in the 1880s in Victoria, is a wine that needs celebrating. It's the wine of festivity and fun; to take to a party or sip on a summer's afternoon.

Bright ruby red in colour, bright mulberries, and wild raspberries on the nose. On first sip, your tongue tingles, salivating for more. Juicy, fresh blackberries follow; a softness to the palate. A hint of beetroot, sweet cherries with balanced richness and an oh-so fine bubble.

**The Vineyard** Little Vineyard, Knowsley

Our little one acre of Shiraz vines was planted in 2003 by Peter and Sharon Armstead. Located only 150m from the northern banks of Lake Eppalock in Knowsley, this unique easterly facing site has a shallow strip of Cambrian soil snaking through the middle of the vineyard. The remaining soil is clay loams.

Comprising only 25 rows and approximately 600 vines, our vineyard was spur pruned from 2003 to 2018. In the winter of 2018, we decided to transition to cane pruning, for the longevity of the vines. We use no herbicides, hand weed and use only a very small amount of spray to prevent against fungicide and disease in those wet and humid months. Our site is low cropped, allowing the berries to have robust concentration and an incredible, vibrant colour.

The fruit is hand-picked every year by us, with the help of family and friends. We start early to beat the heat and follow up with a long boozy lunch on the front deck overseeing the lake.

**Winemaking Notes**

Handpicked in early March, the small bunches were taken to the winery and then chilled overnight. The following day, the bunches were de-stemmed and then transferred to a small, open fermenter with twice daily punch downs and temperature control.

Post ferment, the wine was racked into 4-year-old French barriques for 9 months. The wine went through malolactic fermentation in late July-2019, with no sulphur additions. Tiraged in mid-June 2020, the wine had 26 months on lees. Riddled and disgorged in mid-August 2022. Only 14g/L of sugar was added at dosage, just enough to give the Shiraz richness whilst remaining balanced

**Palate**

Wild raspberries and ripe mulberries. Light, fresh, early picked Shiraz with a fine bubble after 26 months on lees. A balanced richness; neither complex nor intense.

**Quantity**

110 dozen.

**Soil**

Ancient Cambrian loam.

**Closure**

Diam, muselet and hood.

**Artwork**

A collaboration with Mark Conlan, an Irish artist based in Melbourne and a very good friend of ours. Mark's style is whimsical and playful and has perfectly captured the sites in which we source our fruit.

**RRP**

\$45.00



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