

HEIRLOOM

VINEYARDS

EST. 2004 AUSTRALIA



Heirloom Vineyards was conceived in vintage 2000, when a young winemaking student caught the eye of a silly old wine judge. A love story ensued inspired by two vows: To preserve the best of tradition, the old world of wine and our unique old vineyards and to champion the best clones of each variety planted in the most appropriate sites embracing the principals of organic and biodynamic farming. Seven long vintages of trial and error passed before Heirloom Vineyards could make a wine that was fine enough to pass on to future generations. That is this wine.

The Heirloom Vineyards Anevo Fortress McLaren Vale is a blend of 60% Grenache, 25% Touriga and 15% Tempranillo. Hand tended vines, whole bunch fermented, basket pressed and matured in French oak barrels for 15 months; 20% new French oak.

OUR WINE NOTES

Wine can be a simple sip or a symphony of the senses, a moment of pleasure or an eternity of contemplation. Only the poet can know, so stop thinking and surrender.

COLOUR

Purple-red and bright, with a clean hue and clear rim edge.

AROMA

Summer red berries poached and rested, with raspberry coming to the fore. Blackpepper crushed, and fresh aniseed just cut on the chopping board. There's also a meatiness in the bouquet - some distant older oak creeping in but then the condensed and concentrated black berry fruits return. You'll find soy and balsamic, savoury and sweet. It is beguiling in that way.

PALATE

Any headiness of black fruits immediately gives way to a firmer and more savoury flavour and structure in this blended red wine. Yes, it cannot be denied that in the middle of your mouth the depth and richness of these red grape varieties return, but in such a grown-up way. This only adds to the suavity of the wine in general, and its textural, open and yet determined path from lip to last sip. The sum is greater than the parts in this wine, yet nevertheless grenache's incurable brightness and juiciness is there, so too touriga's plush and powdery black fruits, and tempranillo's savoury tannins..

OVERALL

Too easy to drink and too easy to admire, this blend is also intellectual and slightly demanding of debate. It wants to make each mouthful effortlessly enjoyable, but it also wants each mouthful to be subject to the Socratic dialogue: what are its constituent parts, what are those part's premises, can we be sure they exist, and are they dripping with veracity or merely beautiful?

Alcohol 14.0% (8.3 Standard Drinks)

WINEMAKERS Elena Brooks & Alexandra Haselich

heirloomvineyards.com.au

