



## Heathcote II



290 Cornella-Toolleen Road, Toolleen, Vic 3551 **Region** Heathcote  
**T** (03) 5433 6292 **F** (03) 5433 6293 **www**.heathcote2.com **Open** W'ends 10-5  
**Winemaker** Peder Rosdal **Est.** 1995 **Cases** 500

This is the venture of Danish-born, French-trained, Flying Winemaker (California, Spain and Chablis) Peder Rosdal and Lionel Flutto. The establishment of the vineyard dates back to 1995, new plantings in 2004 lifted the total to a little over 5 ha, shiraz (with the lion's share of 2.2 ha), cabernet sauvignon, cabernet franc, merlot and tempranillo. The vines are dry-grown on the famed red Cambrian soil, and since 2004 the wines made onsite. Open fermentation, hand-plunging, basket press and (since 2004) French oak maturation are the techniques used. Exports to US, Switzerland, Denmark, Japan and Singapore.



**HD Shiraz 2004** Deep colour; totally formidable concentration, but without bitterness or over-extraction; multi-layered blackberry, prune, plum and dark chocolate, oak and tannins in subdued support, alcohol rather less subdued, but not hot. High-quality cork (and price to match). Cork. 15.5° alc. **Rating 96 To 2029 \$80**

**HD Shiraz 2005** Substantially more weight and concentration; black fruits, with robust but not too dry, tannins; very much for the long term. Cork. 15° alc. **Rating 94 To 2020 \$ 80**



**Shiraz 2005** Fragrant and complex; medium- to full- bodied, but not musclebound; splashes of spice, chocolate and blackberry fruits run across a long balanced palate. Cork. 15° alc. **Rating 93 To 2020 \$55**

**Myola 2004** Dense, inky colour; jam-packed with hyper-ripe flavour and extract, all in the upper register of ripeness. Doesn't get away with it as does the HD Shiraz, but 25 years might begin to tame it. Cabernet Franc/Cabernet Sauvignon/Merlot. Cork. 16° alc. **Rating 93 To 2029 \$45**