

HEYDON

ESTATE

THE DOC PETIT VERDOT 2015

THE VINES

Soil: Ironstone gravels, sand and clay

Vine Age: 10 years

Yield: 3 tonne per hectare

Harvest: 27th March at 13.0 Baumé

VINIFICATION

Hand plunged in a small open top fermenter; a total of 12 days on skins to promote good extraction and structural development.

Ageing: Matured for 20 months in oak.

Barrels: French oak barrels, 50% new & 50% second use.

TASTING NOTES

A lifted bouquet reveals fruits of the forest and violet, accompanied by earthy savoury characters, aniseed and mocha. On the palate, cassis and red fruits, particularly vibrant raspberry, take centre stage. In its youth this wine still shows some powerful tannin, albeit in a velvet glove. As the wine opens, layers of savoury complexity reveal charcuterie, earth, spice, and chalky minerality. The wine finishes with impressive length and notes of cedary oak and dark bitter cocoa.

Cellaring Potential: 10-12 years

Serving Temperature: 15-18°C

Food Pairing: Charcuterie, Italian sausage with soft polenta and standing rib roast.

COMPOSITION

Variety: 100% Petit Verdot (dry grown)

Alcohol: 14.0% **pH:** 3.50 **Total Acidity:** 6.60 g/L

Residual Sugar: Dry <0.5 g/L

