



2017 (HEIN) ANCESTOR VINE SHIRAZ BAROSSA VALLEY



[WINEMAKING]

The low yielding Ancestor Shiraz vines in Langmeil are believed to be 140 years old. Hand-picked and hand plunged with whole berries and a small percentage of whole bunches (approx. 10%). This wine is extremely rare due to the age of the vines. The vineyard is "land locked" by housing development and is very lucky to be preserved by the Hein family. The most elegant structure will ensure that this wine is a sleeper with many years of development to come. The wine is aged in French oak.

[COLOUR]

Cherry red, youthful hue

[NOSE]

The aromatics are unique to such old vines producing a complex lifted nose of satsuma plum, cherry and rose petal, some whole bunch ferment adds some extremely subtle yet complexing peppery stalky notes.

[PALATE]

A medium bodied Shiraz with balanced flavour, tannin and alcohol, yet power in the intriguing flavours it delivers. A wine that delivers delicate complexity. Fine grain tannins from lightly toasted French oak provides a seamless and mouth-filling palate. Satsuma plum, cherry, fresh bay leaf and earthiness are predominant on the delightful palate. A special offering and well beyond your standard Barossa Valley Shiraz in history and character.

[TECHNICAL]

pH - 3.52 | TOTAL ACIDITY – 5.5g/L | 14.0% alc/vol

VIGNERON | LESTER HEIN

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Janelle Zerk

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