

Sanguine Estate

2017 SANGUINE ESTATE D'ORSA HEATHCOTE SHIRAZ

\$70 / 2037

70% on skins for 6 days with only 2-3 days fermentation before being pressed to new French oak at 4°baume for conclusion of fermentation in oak, ultimately spending 18 months in oak (70% new). I'll run with the belief that over the next 5+ years the oak will cease fire, leaving a medium-bodied shiraz with fruit, oak and tannins in balance. 15% alc.

WINEMAKER

Mark Hunter



What makes this wine so special for you?

This wine is carefully crafted each year to pay homage to an incredible event that occurred 20 years ago. We discovered that our great-great grandfather Pietro D'Orsa immigrated to Australia in the late 1860s with vines in hand, and planted a vineyard in Maldon, a town not that far from where we planted our own vineyard. So it was in the blood all along!

SANGUINE ESTATE ★★★★★
HEATHCOTE, VICTORIA

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SPECIAL HALLIDAY OFFER

Free delivery on orders of \$114+ using code Halliday. PLUS buy 6 bottles of D'Orsa and go in the draw to win a magnum of Black Bear Shiraz, RRP \$500. Valid until 30/11/20.



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ESTATE

D'Orsa
SHIRAZ
HEATHCOTE