



2003 Heathcote II Shiraz \$32

I came across this at the recent Heathcote wine festival. The 03 is only the second vintage partners Peder Rosdal and Lionel Flutto have produced, but they seem to be kicking goals already. The fruit is sourced from their own four-hectare, dry-grown vineyard located towards the northern end of the Heathcote terra rossa strip near Toolleen.

A highly aromatic, fruit-driven nose: the squishy blueberry, black cherry and blood plum characters really dominate with cedary oak and earthiness following up the rear. The aromatics continue in the mouth with slippery, pastille-like black fruit attacking sweetly and are beautifully framed by powdery, drying tannins that build as the wine progresses down the palate. For a 2003 Heathcote shiraz it's quite elegant in stature (remember, it was drought year), especially on the bright, juicy finish—a good example of the sensible use of French oak. The clarity and purity of fruit are also a welcome change, making this one of the most user-friendly, young wines I saw at the show. Top stuff. (Heathcote II: www.heathcote2.com) AW