

# TYRRELL'S



## 2019 RUFUS STONE HEATHCOTE SHIRAZ

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### Vineyard

Planted in 1994, this 2019 release of Rufus Stone Shiraz marks 25 years since Bruce Tyrrell planted our first vines in the Heathcote region. Our Heathcote vineyard is situated on a strip of ancient Cambrian soil on the east facing slopes of Mount Camel in Central Victoria, north of the Heathcote township. These ancient soils are synonymous with the region and gives the wine its unique structure.

### Vintage Conditions

Dry conditions throughout winter and good rains during spring prepared the vineyard nicely for summer. A warm-to-hot January and February sped up ripening in the vineyard, resulting in picking earlier than normal, and in a shorter time-frame. An exceptional year for Shiraz in Heathcote.

### Winemaker's Notes

The grapes were fermented in a combination of open and closed top fermenters. Maturation took place in predominantly French oak barriques (20% new) for 18 months before bottling in March 2021.

### Tasting Notes

A wonderfully fragrant, intoxicating aroma of dark berries and white pepper. The palate is medium to full bodied with great fruit intensity and a perfect balance between the French oak, silky tannins and bright acidity.

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**Date Picked** March 4-11 2019 | **Date Bottled** March 2 2021

**Alc** 14.7% | **pH** 3.48 | **TA** 6.12 g/L

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## THE STORY OF RUFUS STONE

In the year 1100, an errant arrow fired by Sir Walter Tyrrell, an ancestor of the Tyrrell family, killed King William II (known as Rufus). Today, the site of this infamous incident in New Forest, England, is marked by the Rufus Stone. Our Heathcote estate blend Shiraz is named after this fascinating chapter in Tyrrell family history.

Heathcote is one of Australia's exciting red wine regions. Its unique topography, combined with a temperate climate and ancient Cambrian soils, produces Shiraz fruit with great depth and intensity. The resulting wines are powerful yet elegant with rich fruit characters complimented by pepper spice, balanced with acidity and fine grained tannins.