



2019 THE ANGRY RABBIT

The strange creature adorning this wine's label is "The Angry Rabbit", a priceless work of art painted on a coffee cup in 2005 by my then very young grandson. For the past decade, the artwork has featured on the label of this wine, our take on the classic Australian red wine blend with a twist.

The classic Australian blend is of course Cabernet Sauvignon and Shiraz but we've added in 5% Sagrantino which acts as the perfect bridge between the two varieties.

Sagrantino is a variety not well known here but is famous in Umbria around the village of Montefalco. It is well known for structured, tannic wines redolent with flavours and aromas of cherry and mulberry.

Aged in seasoned French oak with plush, ripe fruit, we reckon it is pretty much the perfect bistro wine.

Red/purple in the glass with aromas of juicy plum, wild cherry and summer berry fruits with fragrant high tones of cranberry and mulberry. There are hints of exotic spice, and Turkish Delight, milk chocolate and vanillin oak rounding out the aromatic profile making for a lifted fragrant bouquet.

Medium-bodied in the mouth with crunchy, juicy summer berry fruits, macerated plums and cherries and vibrant cranberry notes. There is plenty of spice, a hint of violets, bright acidity and fine, super-ripe tannins for a backbone.

Abundant juicy fruit on the palate inviting another glass.

Sagrantino sups up the spicy dark berry fruit profile of the classic Barossa blend with a supercharged tannin chassis and an energetic flash of acidity. This is the first time I've seen this done, and it works to compelling if dramatic effect. A little less sagrantino would be more to my taste, but it certainly bodes well for the cellar.

- Tyson Stelzer Halliday Wine Companion 2021



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