



# 2018 Le Grand Coq Noir Heathcote Shiraz

## Bress — What's In A Name

Whilst living and Winemaking in the Yarra Valley, I discovered the joys of both breeding and showing chickens. This passion led me to visit Eastern France in 1996 to witness first hand the traditional methods of breeding 'Poulet de Bresse'. I dedicate our wines to these famous chickens of France and what they represent - artisan production using traditional, age old methods.

## The Vineyard

This wine is produced from a single vineyard. The Deadhorse vineyard is 25 years old situated at Toolleen and is one of very few dry grown vineyards in this appellation.

The vineyard is planted to the PT23 clone on own roots.

## Winemaking

Our winemaking belief is that good fruit should be treated gently and with minimal intervention. The Bress 2018 Le Grand Coq Noir Shiraz was treated in this manner. A combination of whole bunch (20%) and gently crushed fruit fermentations occurred in open fermenters. Fermentation was slow and was conducted by indigenous yeast strains. Pumping over and hand plunging occurred three times daily. Post pressing, the wine was transferred to French oak hogsheads (primarily Francois Freres and 50% new) for malolactic fermentation. The wine was then barrel to barrel using gravity fed methods and left in oak for 13 months. Prior to bottling the wine was not fined and given minimal filtration to ensure maximum retention of the fine flavours inherent in this wine.

Adam P Marks BRESS Founder & Winemaker



## Winemaker Specifics

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**Colour:** An intense and vibrant pungent crimson, almost ink blue.

**Aroma:** The wine offers a complex array of fruit aromas of black fruit, spice, cloves and plum and crushed dried herbs.

**Palate:** The wine is tightly packed full of black fruit, spice, cloves, and plum. The oak characters are beautifully integrated into the wine, giving the wine structure and adding power, balance and a savoury richness. We have power and intensity, yet suppleness and our hallmark Rhone like qualities.

**Ageing:** Whilst enjoyable now, this wine will reward careful cellaring for up to 10 years.

**The region:** The Heathcote wine region is renowned for some of Australia's best Shiraz. The red Cambrian soils, an important part of the terroir of the region, produce the signature inky depth of colour and deep, dark complex fruit profile.

**Food friends:** Whilst a superb drink on its own, the suppleness of this wine allows it to make friends with many food options. Some of our favourites to enjoy it with are a hearty cassoulet, a juicy rib-eye steak or slow roasted lamb shoulder - with plenty of roast potatoes...

