

EST-1974

Wild Duck Creek

ESTATE

HEATHCOTE

2015 Fortified Duck

Tasting note: – Simply put, the 2015 is “delicious”! The wine has a very black appearance with a cherry red hue. Intense aromas of ripe blackberry fruits, chocolate and spicy plum pudding. As it opens up deeper mulberry fruits with 5 spices evolve. Combine that with 23-year-old brandy and you have something really special. The initial attack of primary fruit flavours, combined with the beautifully integrated spirit ensures the palate is full-flavoured, and balanced by wonderfully textural, almost tea-like tannins. The palate develops further complexity with notes of caramelised figs, dark chocolate, malt, and vanilla mixed with tobacco-like flavours. The finish is soft and delicate.

Grape Variety: 80% Shiraz, 20% Cabernet Sauvignon

Alcohol: 18.5% Vol

Wild Duck Creek Estate is a small family-run winery situated 8km west of Heathcote, alongside the Wild Duck Creek itself. David (aka ‘Duck’) and Diana planted the first vines in 1974 and in 1979 named the first vineyard “Alan’s Cabernet Vineyard”, after Duck’s late father Alan. The “Original Vineyard” was planted in 1988 on land owned by Diana’s parents. Traditional winemaking methods including hand-picking, open fermentation, hand-plunging, basket-pressing, and long-term barrel-ageing are fostered, as is the use biodynamic principles on their own vineyards. Duck remains adamant however, that it’s still the vineyard and site selection especially, that dictate great wines. Second-generation winemaking has flourished for more than a decade through Liam, whose methodical yet innovative approaches merge fantastically with Duck’s eccentricity – a humorous and brilliant concoction! The estate’s passion is to produce extraordinary wines of balance and power that enrich and delight the senses.



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