



PAUL OSICKA WINES

Paul Osicka Wines is one of the longest established wine producers in the Heathcote Wine Region. The vines are grown without irrigation on sandy loam soil over quartz and red ironstone gravels. The vines are hand pruned to balance the yield and the grapes are hand picked to achieve optimum fruit quality. These factors combine to produce small, intensely flavoured and coloured grapes necessary to make premium wines. The use of synthetic chemicals to manage the vineyard is kept to an absolute minimum to promote better soil and vine health.

2013 HEATHCOTE SHIRAZ

WINEMAKER'S NOTES:

The story of the 2013 harvest was very much set by the two previous seasons. The wet 2011 followed by good rain in 2012 meant the old vines have been re-invigorated. Significant re-working has been done with the opportunity of new growth on the mature dry grown vines. This growth was coupled with improved canopy management such as complete re-trellising of the old vineyard in recent years, shoot thinning and bunch thinning. The summer leading into the 2013 harvest was hot and dry but due to sub soil moisture the vines did not show any great stress. Some rain (18 mm) late February providing relief until vintage commenced in mid March.

The 10 Ha of Shiraz was hand picked in 11 parcels, reflecting how different parts of the vineyard ripen. Each parcel imparts its own character into the final blend. The wines were fermented in one and two tonne open fermenters using different treatments including some inclusion of whole bunches on a couple of parcels. The wines all spent between 3 to 4 weeks on skins before being batched based on specific soil type in the vineyard. They were then matured in French oak Hogsheads (25 % new) for about 16 months prior to blending. The 2013 Paul Osicka Shiraz is a blend of wine from 1950's plantings (93 %) with the remainder coming from 1970's plantings. The "younger" vine material brightening the wine and making the palate more lively.

Simon Osicka

"ONE OF THE BEST WINERIES OF THE REGIONS, 5 RED STAR WINERY"

James Halliday Australian Wine Companion 2014 – 2016

"ONE OF THE BEST CENTRAL VICTORIA PRODUCERS"

Oz Clarke's Pocket Wine Book 2015

"96 POINTS, SPECIAL VALUE"

"Hand-picked in 11 parcels, 93% from vines planted in the '50s, some rows picked three times over 3 weeks; open-fermented with different treatments, some whole bunches in some ferments, all 3-4 weeks on skins, matured for 16 months in French hogsheads (25% new). A very distinguished wine, the complex bouquet setting the scene for the medium to fullbodied palate and its suave mix of black fruits, spice, pepper and licorice."

James Halliday, Australian Wine Companion 2015 - 2016

"93 POINTS"

"(...). It's a warm, voluptuous shiraz with plenty of fruit stuffing and a velvety-ness to the texture. This will keep many folks happy. It tastes of dark plum and asphalt with clovey, spicy edges. A wine of smooth, warm heft."

Campbell Mattinson, The Wine Front, April 2015