



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.

2012 HEATHCOTE SHIRAZ - WINEMAKER'S NOTES:

The rain that challenged the 2011 vintage meant that there was good growth to select pruning wood for the coming season leading to the 2012 vintage. Significant effort in re-working and completely re-trellising the old vineyard, work on the health of the vineyard soil coupled with the previous wet season meant that the lead up to the 2012 vintage was optimistic. The 8 Ha of 1950's planting has been re-trellised to arched cane with catch wires in recent years, providing better structure to the canopy and more even fruit distribution. Rain in the lead up to vintage began to test our mettle and as a result we began to harvest. This early pick was underwhelming in the fermenter and harvest was put on hold. The condition of the fruit was sound and despite the predictions of further bad weather we decided to leave the fruit on the vine rather than filling the winery with weak wine. The nerves held, as did the weather and the following period into autumn was lovely, dry and mild. Harvested commenced again on the 16th of April once flavour had built and was finished before the end of the month. The resulting wines reflect the cool long growing season, while they have richness of fruit they are not blockbusters but rather complex, alluring and highly drinkable. The early harvested Shiraz did not make the final blend and we sold this wine in bulk, our gamble in delaying the harvest paying off in the wine we put to bottle.

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

"95 POINTS"

"The original shiraz plantings in the '50s were completely retrellised, the grapes hand-picked, and fermented in 1 and 2-tonne open pots, with 15 separate ferments, different approaches used with each; matured in 30% new French hogsheads for 16 months prior to blending. The complexity of the bouquet and palate reflect extensive work in both the vineyard and winery; distinctively bright and fresh, light to medium-bodied, but with very good length and balance; the flavours are more in a red fruit spectrum than black, with spice and pepper coming through, and the tannins, while persistent, are fine and balanced."

James Halliday, Australian Wine Companion 2015

"95 POINTS, TERRIFIC"

"Impressive Heathcote shiraz from Paul Osicka. Made from vines planted in the 1950s. Fermented in 15 separate parcels, with different winemaking approaches taken to each batch. Natural ferments, whole bunches, extended time on skins and the like. "The ferments were pressed together and batched based on specific soil type in the vineyard. They were then matured in 30% new French oak (hogsheads) for about 16 months prior to blending." Fine tannin, fine flavour, and fine silken length. There's no mistaking this wine's quality. It tastes of plum, undergrowth, spicy oak, gum leaf, clove and pepper. Tannin seems to come in wafer-thin layers, perfectly spaced, perfectly collated. Terrific."

Campbell Mattinson, The Wine Front, April 2014