

TELLURIAN

HEATHCOTE



2013 TRANTER HEATHCOTE SHIRAZ

THE VINEYARD

The 2013 Tranter Heathcote Shiraz is a single vineyard shiraz with fruit hand picked from our estate vineyard in Tranter Rd, Toolleen, on the western side of the Mt Camel range. The vineyard is planted on the deep, rich, Cambrian soil for which the region is renowned, and we believe this is a major contributor to the flavour intensity and structure of the wine.

The vineyard is carefully managed to achieve optimal vine balance and to ensure exceptional fruit quality by using techniques such as shoot positioning, shoot thinning, fruit thinning, green harvesting and multiple picking passes.

THE VINTAGE

The 2013 season started well with good winter and early spring rain, but from late September the season stayed dry through to harvest. The warm, dry conditions accelerated ripening, with harvest kicking off almost two weeks ahead of normal.

The grapes for this wine were hand harvested in excellent condition over three days from February 19th to 21st, at 13.8 baume.

THE WINEMAKING

The winemaking philosophy is one that aims to allow the fruit to have full expression with winemaking and oak inputs playing a supporting role.

In 2013 the grapes were hand picked then de-stemmed without crushing. The grapes were allowed to macerate on skins for two days prior to being inoculated with a select strain of yeast. The grapes were fermented on skins until dryness (9-28 days) in a combination of large format French oak, concrete and stainless steel open top fermenters, with hand plunging or pump-overs twice per day. The wine was pressed to mostly French (90%) and some American oak (10%) barriques, of which 50% were new. The wine was matured in barrel for 14 months then blended and matured in 5000L oak vats for a further 4 months prior to bottling.

THE WINE

The bright crimson colour heralds a cornucopia of berry fruit that includes blackberries, blueberries and ripe raspberries. A complex blend of warm spice and dark cocoa meld seamlessly with the intense fruit of the palate which shows drive and length. Fine persistent tannins provide structure and exceptional length.

ANALYSIS - Alcohol: 14.8%, Titratable Acidity: 5.5 g/L, pH: 3.69