

TELLURIAN

HEATHCOTE

2016 HEATHCOTE ROSÉ

THE VINEYARD

The fruit for the 2016 Heathcote Rosé was sourced from our Tellurian 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. 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 2016 Heathcote Rosé is a blend of Grenache, Shiraz, Mourvèdre and Nero D'Avola.

THE VINTAGE

The 2016 growing season provided ideal conditions to produce intense fruit flavours and retained wonderful natural acidity. Whilst the entire season was relatively dry, efficient water management in the vineyard meant that we still managed to achieve good shoot growth and good flowering followed by an even fruit set across all varieties. Above average overnight temperatures throughout summer combined with lower than average yields meant that ripening was rapid and we recorded our earliest vintage to date, commencing on February 1 and concluding on February 28.

The fruit for the 2016 Rosé was picked over three separate days when each variety was at its optimal ripeness starting with Shiraz on February 1, Grenache and Nero d'Avola on February 16 and Mourvèdre on February 18.

THE WINEMAKING

Our winemaking philosophy strives for minimal intervention using thoughtful techniques to elevate the beauty and natural expression of grape variety and site.

In 2016 the grapes were gently whole bunch pressed and transferred to seasoned French oak barrels for fermentation. The wine remained on yeast lees in barrel with regular stirring for three months prior to bottling. The final blend comprises Grenache, Shiraz, Mourvèdre and Nero d'Avola.

THE WINE

The 2016 Tellurian Rosé is pale salmon in colour with orange copper hues. Lifted strawberry and red berry fruit aromas lead to a deliciously dry, and savoury, light bodied palate. Red berry and red apple fruit flavours are in abundance, perfectly balanced by soft chalky texture and crunchy red berry acidity.

ANALYSIS - Alcohol: 13.0%, Titratable Acidity: 6.1g/L, pH: 3.10

