

TELLURIAN

HEATHCOTE



2016 HEATHCOTE FIANO

THE VINEYARD

The fruit for the 2016 Heathcote Fiano was selected from the Chalmers vineyard on the eastern side of the Mount Camel range on rich Cambrian soil. Viticulturist Tim Brown and Winemaker Tobias Ansted worked closely with this grower to ensure vineyard management and harvesting practices resulted in the highest quality fruit for this wine.

THE VINTAGE

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

THE WINEMAKING

Our winemaking philosophy is to craft each wine with minimal intervention, to capture the natural essence of site and variety in wines of intensity and finesse.

The grapes were whole bunch pressed to stainless steel and the juice allowed to settle overnight. Inoculated with a select strain on yeast, the wine remained in tank on lees for three months. A small portion (12%) was fermented in old French oak and remained on lees with regular stirring for three months.

THE WINE

Pale straw in colour. On the nose the wine shows tangy green apple aromas, together with notes of almond meal and pine needles. The light to medium bodied palate is quite rounded, but well held together by a tight line of lemon acidity. The palate shows flavours of pithy lemon and green apple with a fresh, zesty finish.

HARVEST DATE: 10 February 2016 | ACIDITY: 7.2 g/L | pH: 3.2 | ALC: 14.0%