

# TELLURIAN

HEATHCOTE

## 2015 HEATHCOTE GRENACHE SHIRAZ MOURVÈDRE



### THE VINEYARD

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The fruit for the 2015 Grenache, Shiraz, Mourvèdre was selected from our own vineyard in Tranter Rd, Toolleen, on the western side of the Mt Camel range.

This vineyard has been planted on the deep, rich, Cambrian soil for which the region is renowned. It is carefully managed to ensure optimal vine balance using techniques such as shoot positioning, shoot thinning, fruit thinning and green harvesting in order to ensure exceptional fruit quality.

### THE VINTAGE

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The 2015 season provided close to ideal growing conditions resulting in intense and full flavoured fruit retaining wonderful natural acidity. Characterised by consistent weather, vintage 2015 didn't have any significant heatwaves for the first time in years. Though the entire growing season was relatively dry, January rains provided much needed soil moisture allowing for perfect ripening conditions.

### THE WINEMAKING

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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 Grenache, Shiraz, and Mourvèdre grapes were all harvested separately at their optimal ripeness and fermented in small open top fermenters, with each parcel kept separate until final blending.

The Shiraz was harvested first, on 11 February and fermented on skins for 11 days. The Grenache and Mourvèdre were both hand picked on 2 March and fermented on skins for 9 days and 12 days respectively. All three ferments were hand plunged or pumped over once to twice per day. The wine was matured in seasoned French oak barriques for 10 months prior to filtration and bottling. The final blend is made up of 65% Grenache, 22% Shiraz and 13% Mourvèdre.

### THE WINE

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The wine is light plum red in colour. Lifted aromas of raspberry and wild strawberry with hints of rose petal and complex spicy notes. The palate is soft and supple with sweet red fruits lighting up the mid palate, and hints of cranberry leading to balanced finish, with ultra fine tannins. A wine that is seductive in its youth, and expected to gain in complexity over the next 3-5 years.

HARVEST DATES: 11 February – 2 March 2015 | T/A 6.4 g/L | pH: 3.5 | ALC: 14.5%