

TELLURIAN

HEATHCOTE



2015 HEATHCOTE MARSANNE

THE VINEYARD

The fruit for the 2015 Heathcote Marsanne was sourced from our own vineyard in Tranter Rd, Toolleen, on the Western side of the Mt Camel range. 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 2015 season provided close to ideal growing conditions resulting in intense and full flavoured fruit retaining wonderful natural acidity. Characterised by constant warm weather, Vintage 2015 didn't have any significant heatwaves, for the first time in many years. Though the entire growing season was relatively dry, January rains provided much needed soil moisture allowing for perfect ripening conditions.

THE WINEMAKING

The grapes were picked early in the morning then pressed direct to tank. The juice was settled for 24 hours and racked while still cloudy. The juice was racked and inoculated with a select strain of yeast before being transferred to French oak barrels for fermentation. The wine was then aged on lees without stirring for 6 months, before being stabilised, filtered and bottled.

THE WINE

The wine is pale gold in colour. The nose displays a lifted aromas of honeydew melon, pear and apple, combined with blossom and some complex waxy characteristics. The palate shows pear, citrus, melon and ginger flavours combined with a creamy texture balanced by lively acidity providing freshness and length.

ANALYSIS - Alcohol: 14.0%,