

# TELLURIAN

HEATHCOTE

## 2015 HEATHCOTE NERO D'AVOLA

### THE VINEYARD

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The fruit for the 2015 Heathcote Nero D'Avola was selected from two vineyards in the central and northern zones of the Heathcote region. The fruit was hand picked from our own vineyard in Tranter Rd, Toolleen, on the western side of the Mt Camel range, along with a vineyard on the eastern side of the Mount Camel range on rich Cambrian soil.

Winemaker Tobias Ansted and Viticulturist Tim Brown work closely with this grower to ensure vineyard management and harvesting practices are consistent with our own vineyard where techniques such as shoot positioning, shoot thinning, fruit thinning, and green harvesting are adopted 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.

2015 Nero D'Avola was handpicked in three stages to ensure optimal ripeness. Fruit from our own vineyard was harvested on 23 February, this was followed by pickings from two separate blocks from our grower's vineyard on 6 and 11 March. The different parcels of fruit were gently de-stemmed before fermentation in small open fermenters. The wines spent 14 days on skins with daily hand plunging prior to being pressed and transferred to older French oak barrels for 10 months. The wines were blended and filtered before bottling.

### THE WINE

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Nose shows lifted aromas of black cherry together with bramble fruits. Light to medium bodied palate shows an abundance of dark blue and black fruits with hints of black liquorice. Juicy acidity is in abundance, providing brightness and freshness and is well balanced by chalky and drying tannins. Will gain complexity over 3-5 years

HARVEST DATES: 23 February – 11 March | T/A: 6.2g/L | pH: 3.44 | ALC: 14.3%

