

TELLURIAN

HEATHCOTE

2015 REDLINE HEATHCOTE SHIRAZ

THE VINEYARD

The 2015 Tellurian Redline Shiraz was made from selected parcels from the Tellurian vineyard on the western side of the Mt Camel range, combined with a small parcel of fruit from the Tuohey vineyard on the eastern side of the Mt Camel range.

These vineyards have been planted on the deep, rich, Cambrian soil for which the region is renowned. They are 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

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

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 for the 2015 Redline Shiraz were fermented in 4-5 tonne open top concrete and stainless steel fermenters between 10 to 21 days on skins, with hand plunging or pump overs once to twice per day. The wine was matured for 10 months in mostly French oak (approx. 90%) barriques along with a small portion (approx. 10%) in American oak barriques, prior to filtration and bottling. All of the oak was seasoned with no new oak used, to allow the fruit to have full expression in an early drinking style.

THE WINE

This wine has a deep plum-red colour. The nose displays savoury and spicy aromas and dark fruit complexity. The palate shows round, plush dark fruit with soft tannins making it a wine that is approachable now but that will also develop with a 1-2 years cellaring.

HARVEST DATES: 9 – 18 February 2015 | ACIDITY: 5.5g/L | pH: 3.7 | ALC: 14.5%

