

TELLURIAN

HEATHCOTE



2016 HEATHCOTE RIESLING

THE VINEYARD

The fruit for the 2016 Heathcote Riesling 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 and green harvesting.

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, we still managed to achieve good shoot growth and flowering, 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 hand picked grapes were gently whole bunch pressed to a stainless steel tank for overnight settling. The juice was racked and inoculated with a select strain of yeast and fermented in stainless steel. The wine remained on yeast lees in tank for three months before being stabilised, filtered and bottled.

THE WINE

Pale straw in colour, the 2016 Riesling has a perfumed nose of lemon with jasmine nuances and a hint of minerality. The palate shows intense citrus flavours with some phenolic grip held together by a tight line of acidity, leading to a long finish.

HARVEST DATE: 5 February 2016 | ACIDITY: 7.5 g/L | pH: 3.1 | ALC: 12.7%