

TELLURIAN

HEATHCOTE



2016 HEATHCOTE VIOGNIER

THE VINEYARD

The fruit for the 2016 Heathcote Viognier 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 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 grapes were hand picked, then pressed with no heavy pressings being used. After settling in tank overnight the majority of the juice was transferred to seasoned French oak barrels for fermentation with light solids. The wine remained seasoned French oak on yeast lees for 6 months prior to bottling. The result is a wine that shows typical Viognier varietal character.

THE WINE

The nose shows distinctive Viognier lift in the form of orange blossom, candied orange, honeysuckle and honeydew melon with added complexity from the barrel fermentation. The palate has intense varietal flavour with a fine creamy texture, well balanced acidity and great length.

HARVEST DATES: 10 & 16 February | ACIDITY: 7.4 g/L | pH: 3.25 | ALC: 14.5%