

The background of the entire page is a photograph of a rural landscape. In the foreground, there is a well-maintained vineyard with rows of green grapevines. Beyond the vineyard, the terrain rises into rolling hills with sparse, dry-looking vegetation and scattered trees. In the distance, a small town or village is visible on a hillside. The sky is filled with soft, white and grey clouds, suggesting an overcast or late afternoon setting.

HEATHCOTE TELLURIAN

We are a family-owned and organically-certified winegrower and producer, passionate about crafting 100% Heathcote wines that reflect our love for our unique slice of the Australian landscape.

OUR STORY

TELLURIAN MEANS OF THE EARTH: The name reflects our deep connection with this place; our desire to naturally express the character and beauty of each variety that thrives here on our sunlit slopes. We have been organically certified since 2018.

OUR JOURNEY: When founder Ian Hopkins stood on the ridge line of Mount Camel in 2002, overlooking farming land, he was inspired to plant vineyards that would produce fine Heathcote wines. Enlisting talented winemaker Tobias Ansted and his son, co-principal Daniel Hopkins, the first release, Tellurian Shiraz 2008 was made by Tobias in nearby Bendigo, before moving to a small rented winery for the next three vintages. Within a decade of planting our first vines, we had built our own winery; achieved accolades including a 5 star rating in James Halliday's Wine Companion; with our wines on many leading Australian restaurant wine lists. In 2020 we expanded our cellar door, with a new dining space, private lounge and floor-to-ceiling windows showcasing a magnificent view of the vineyards.



WINERY AND WINEMAKING

MINIMALISTIC AND GENTLE: We harvest as each variety reaches its optimal balance of ripeness, complexity and natural acidity. Our winemaking seeks to retain the expression of these elements. Seasons often dictate whether we press whole bunches or berries, how and where we manage the fermenting grapes; in our open-top concrete tanks, stainless steel tanks or French oak, and how long we leave our reds on skins. We want gentle extraction of flavour, tannin and colour. Aged French oak is our primary choice for maturing wines, with three beautiful 5,000L French oak barrels as part of our selection.

VINE TO WINE: Our vines stretch out from the winery doorstep, meaning grapes can be pressed minutes after picking. Tellurian winemaker Tobias Ansted consulted on the design of our Australian corrugated-iron shed style winery to allow for minimal hands during vintage. Everything has been crafted for simplicity and elegance of movement.



OUR LOCATION

You'll find us at the end of a red dirt road bordered by ancient gum trees. Our cellar door, winery and vineyards are set on the rolling slopes below Mount Camel.

We are in the middle of the Heathcote region

90 minutes from Melbourne

30 minutes from Bendigo

5 minutes from the Toolleen pub



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OUR CELLAR DOOR

We are open weekends,

Saturday and Sunday

11:00am to 4:30pm

(groups and buses by
appointment only)

T (+61)431004766

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SHIRAZ – THE HEART OF HEATHCOTE

TRANTER SHIRAZ is our finest expression of Heathcote shiraz. Elegant aromatics meld with deep berries, spice-cocoa, fine grained tannins and trademark regional flinty minerality. Separately fermented (can include up to 10% whole bunches) in open top concrete fermenters and aged 5000L French oak pre-blending. 16 months maturing in mostly large format French oak, 15% new.

PASTICHE SHIRAZ is medium-bodied, blended from selected blocks for luscious shiraz-berry intensity with moderate oak and savoury tannins. Up to 15% whole bunch fruit adds to aromatic lift, savoury complexity, fine tannins. Matured for 10 months in primarily aged French oak.

REDLINE SHIRAZ has a plush plush palate with dark-berry fruit enriched by savoury minerality, spice and soft tannins. Named for the line of red Cambrian soils running through the region. Maturation in 100% aged oak allows full fruit expression. Generous early-drinking style.



RHÔNE INSPIRATION

GSM Heathcote's warm days and cool nights are perfect for Rhone varieties. Grenache, shiraz and mourvèdre are fermented separately and matured in seasoned French oak. Vibrant fruit, spice, savoury tannins and supple texture.

GRENACHE We love this variety for its soft, silky, texture and expressive red fruit flavours. Our bush vine blocks and conventional trellising provide different flavour and structural profiles for single Grenache, GSM and Rosé.

MARSANNE Picked later for flavour and fermented in seasoned French oak adds to the complexity of this textural wine. Medium-bodied, expressive pear flavours, hints of honey and savoury notes from lees contact and subtle oak.

VIOGNIER Medium to full-bodied with expressive floral and stone fruit aromatics and fine, creamy texture. Ferment in seasoned French oak adds savoury complexity.



ITALIAN INSPIRATION

FIANO Grown in warmer regions in Southern Italy, Fiano thrives in Heathcote's sun filled warm days and cool nights. Harvested in the cool of the night, fermented cool in to retain aromatics, we leave the wine on lees for up to 6 weeks to build texture. This is a fresh, lively style, with tangy citrus, stone-fruit and spice, enhanced by crisp acid and soft texture.

NERO D'AVOLA is another southern Italian variety, grown extensively in Sicily that works beautifully in our climate. It is known for distinctive rustic tannin structure and great aging potential. To retain an enticing expression of fine-grained tannins, we ferment grapes cool in open fermenters with moderate extraction from skins, and subtle oak influence with maturation in older French oak barrels. This is a youthful, vibrant, medium-bodied style with vibrant cherry, raspberry and blood plum combining with savoury Middle Eastern spices.



HEATHCOTE INSPIRATION

ROSÉ One of our most complex wines to blend; in the style of the dry, savoury rosés of Provence and Bandol. After much experimenting we use four varieties. Grenache and shiraz contribute lush texture and light red berry flavours, with mourvèdre and nero d'avola bringing savoury spice and dry, fresh acidity to this popular blend.

BLANC A medium-bodied blend of three varieties. Marsanne brings luscious fruit, with fiano and riesling contributing bright citrus, aromatics and fresh acidity. Whole bunch pressing and parcels left on lees, contribute to the spice and silky texture in this delicious white.

RIESLING Grown on our estate because we love riesling. This is a dry, fresh, crisp, mineral-driven style with zesty citrus, white florals and linear acidity. It expresses the influence of each season on our vines growing in red Cambrian soils. Made to enjoy young and will develop beautifully over time.

CAMBRIAN SOILS: Ideal for viticulture, our soils have evolved over 500 million-years from the Cambrian era. Deep, rich, decomposed greenstone rock with soil depths up to 2m allow vine roots to reach deep into subsoil where more consistent moisture protects vines against extremes of drought and temperature.

ORGANIC CERTIFICATION: Our climate, consistently warm and dry throughout the growing season is perfect for organics. Inspired by seeing leading growers using organic principals in northern Rhone in 2014, we first cut out all synthetic fungicides and herbicides. An under-vine cultivator is now used to cut through weed roots. This minimal disturbance of organic matter protects microbiome activity and improves moisture penetration into the subsoil. 2019 vintage saw our first organically labelled wines.



