

HEATHCOTE TELLURIAN

GRENACHE GRIS 2024

Heathcote Grenache Gris is a variety not commonly seen in Australia, celebrated for its unique character and versatility. Grown in the heart of the Heathcote region, it offers a fresh and textural wine that's perfect for adventurous wine lovers seeking something different.

VINTAGE

2024	The 2024 season carried on where 2023 left off. Good Spring rain and mild temperatures provided good early season growth. Benign conditions for flowering meant that early crop estimates were promising. A mild and wetter than average start to summer allowed the vines to cope with a hot and dry February without any ill effects. Cooler conditions returned for harvest in March and April.
VINTAGE INFLUENCE	All varieties, both red and white, show good balance with bright fruit and fresh acidity. Wines for now and for later

VINEYARD

BLOCK(S)	Tellurian Vineyard Grenache Gris Block	
SOIL	Red clay with sub soil interspersed with high stone content. Cambrian era. 500+ million years old decomposed greenstone rock.	
PRUNING	VSP Vertical Shoot Position	
CLONE	VESA 1	DENSITY 8333 vines / Ha
HARVEST	5 th March 2024	BAUME: 13.5

WINEMAKING

WINEMAKING	Handpicked and whole-bunch pressed		
FERMENTATION	Fermented in one older demi muid 600L		
MATURATION	9 months in old French oak		
FINISHING	Cross flow filtered, fined using vegetable protein, prior to bottling. Vegan friendly.		
ANALYSIS	Alcohol: 13.9%	Acidity: 4.6	pH: 3.42
BOTTLING	15 th October 2024		

TASTING NOTES

This wine boasts aromas of pear, white peach, and orange blossom lead the way, complemented by hints of wet stone and a gentle herbal edge. The palate is layered and vibrant, balancing fresh citrus zest with a creamy texture and a savory mineral finish.

FOOD PAIRING Grilled prawns with lemon garlic butter

BEST DRINKING Now until 2034

