

HEATHCOTE TELLURIAN



GSM 2019 - GRENACHE SHIRAZ MOURVÈDRE

Heathcote's warm days, cool nights and ancient Cambrian soils provide optimal growing conditions for these Rhone Valley varieties. Medium-bodied, Tellurian GSM balances the softness and elegance of Grenache with structure and savoury characters of Shiraz and Mourvèdre.

VINEYARD

All fruit sourced from our Tellurian vineyard, in Tranter Rd, Toolleen, growing in Cambrian soils formed over 500 million years. Deep, rich, decomposed greenstone rock with soil depths up to 2m allow roots to reach deep, while relatively low fertility controls vigour and yield.

VINTAGE

The warm dry conditions for 2018 continued into the 2019 growing season. Low rainfall over winter, followed with a dry spring, and hot summer. Vintage commenced in the third week of February, consistent with average start dates, and after looking like we would have a quick, condensed harvest, conditions cooled and the vintage extended slightly longer than the average.

WINEMAKING

Each variety was harvested at optimal ripeness and vinified separately. Fermented in open concrete and stainless steel fermenters. Mixed using a pulse-air once a day then pressed off to tank at dryness. Transferred to barrel for malolactic fermentation. Racked and returned to barrel post malo. Maturation in seasoned French oak barriques, puncheons and demi-muids. Grenache 57%, Shiraz 38% and Mourvèdre 5%.

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| VINE CANOPY | VSP Vertical Shoot Position |
| PRUNING | Spur- 8 spurs per vine, 2 buds per spur |
| FARMING | Certified Organic |
| HARVEST | 19 th February to 21 st March 2019 |
| BAUME | 14.0 – 14.5 |
| MATURATION | 8 months in seasoned French oak barriques, puncheons and demi-muids |
| ANALYSIS | Alcohol: 14.6% Acidity: 5.2 pH: 3.57 |
| BOTTLING | 11 th December 2019 |