

HEATHCOTE TELLURIAN

GSM 2020

A traditional blend of Grenache, Shiraz and Mourvèdre, Tellurian GSM shows the capability of the Rhone varietals in Heathcote's climate. Made in a style that suits a wide range of palates, our GSM displays the complexity of the three varieties in an approachable medium bodied style.

VINTAGE	
2020	On the back of two previous dry seasons 2020 was challenging after a very dry winter and spring leading into by a dry and hot summer. Yields were down by over 50% in some varieties. The grapes that were harvested were of good quality and whites were surprisingly good given the season.
VINTAGE INFLUENCE	Low yields due to high winds at flowering as well as heat and water stress, harvested fruit was of good quality given the difficulties of the season. The warmer vintage provided wines that are expressive while young and more inclined for early consumption.

VINEYARD		
BLEND	50% Grenache, 39% Shiraz and 11% Mourvèdre.	
SOIL	Red clay with sub soil interspersed with high stone content. Cambrian era. 500+ million years old decomposed greenstone rock.	
FARMING	Organically certified	
PRUNING	VSP Vertical Shoot Position	
HARVEST	26.02.20 – 21.03.20	BAUME: 13.5 – 14.5

WINEMAKING			
WINEMAKING	De-stemmed, crushed to open top fermenters.		
FERMENTATION	Stainless steel tanks and concrete fermenters. 8 – 10 days on skins.		
MATURATION	Old barriques, puncheons and demi-muids for 9 months.		
FINISHING	Cross flow filtered, un-fined, sterile filtered prior to bottling. Vegan friendly.		
ANALYSIS	Alcohol: 14.6%	Acidity: 4.4	pH: 3.76
BOTTLING	21 st December 2020		

TASTING NOTE	
A medium purple in colour, with aromas of red berry fruit, a meaty gaminess and savoury baking spice. Soft tannins give a supporting framework to the palate, which shows a wonderful expression of red fruit along with savoury spice. Pair with pan seared venison.	
BEST DRINKING	Now to 2026

