

HEATHCOTE TELLURIAN



MARSANNE 2020

Tellurian Marsanne is picked later in the season where Heathcote's warm days and cool nights help to capture the expressive flavour offered by this variety. Made as an early drinking style and matured in older French oak to build complexity and showcase flavour and texture.

VINTAGE

2020	The 2020 vintage in Toolleen, Victoria, was marked by challenging conditions, including the ongoing COVID-19 pandemic and natural disasters, which disrupted various aspects of the wine industry. Despite these challenges, some regions, including Toolleen, managed to produce wines of very good quality, with a focus on varieties like Shiraz and Grenache. Wineries such as Tellurian have continued to produce wines that reflect the unique terroir of the region, showcasing the resilience and dedication of local winemakers.
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VINTAGE INFLUENCE	All varieties, both red and white, show good balance with bright fruit and fresh acidity. Wines for now and for later
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VINEYARD

BLOCK(S)	Tellurian Vineyard – Marsanne Blocks 11 & 15.	
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	Yallumba 1 on 1103 Paulsen	DENSITY 1818 vines / Ha
HARVEST	19 th of February 2020 and 2 nd of March	BAUME: 12.7

WINEMAKING

WINEMAKING	Hand Picked, de-stemmed, gentle pressing to tank. Juice settled for 24 hours. Racked while cloudy, then Inoculated.		
FERMENTATION	Fermented in combination of new, larger barrels and smaller old french oak barrels for 7 months		
MATURATION	7 months in French oak		
FINISHING	Cross flow filtered, fined using vegetable protein, prior to bottling. Vegan friendly.		
ANALYSIS	Alcohol: 13.8%	Acidity: 4.6	pH: 3.42
BOTTLING	15 th October 2020		

TASTING NOTES

This Heathcote Marsanne has maintained beautiful vibrant and aromatic, with delicate notes of honeysuckle, citrus blossoms, and a hint of cardamom spice. The palate is fresh and zesty, showcasing crunchy green apple, developing lemon peel and honey with balanced acidity and warming aged characters.

FOOD PAIRING Smoked chicken, rocket, fennel and orange salad

BEST DRINKING Cellaring for 5-6 years further will reward