

# HEATHCOTE TELLURIAN

## NERO D'AVOLA 2024

*Native to Sicily, Italy, Nero D'Avola thrives in Heathcote's climate. The warm days and cool nights building a vibrant, juicy, medium-bodied wine with expressive dark fruit, textural tannins and a savoury finish.*



### 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 Nero D'Avola Block 11	
SOIL	Red clay with sub soil interspersed with high stone content. Cambrian era. 500+ million years old decomposed greenstone rock.	
CLONE	MAT1	DENSITY 1818 vines / ha
HARVEST	20th March 2024	BAUME: 14.2

### WINEMAKING

WINEMAKING	Fully destemmed, fermented on skins for 19 days. Pressed to tank and large neutral oak for 6 months.		
------------	--	--	--

ANALYSIS	Alcohol: 14.2%	Acidity: 5.2	pH: 3.35
----------	----------------	--------------	----------

BOTTLING	15 <sup>th</sup> October 2024
----------	-------------------------------

### TASTING NOTES

This Nero d'Avola with vibrant sour cherry and juicy red fruit flavors, showcasing freshness and bright acidity. The wine has a medium body with silky tannins, complemented by subtle earthy undertones and a hint of spice.

FOOD PAIRING	Slow-cooked pork ribs with a slightly tangy glaze
--------------	---

BEST DRINKING	Now until 2030
---------------	----------------