

TELLURIAN

HEATHCOTE



PASTICHE SHIRAZ 2017

Pastiche Shiraz is made in a medium bodied style, blended from selected blocks at our Tranter Rd vineyard to express the beauty and personality of Heathcote in a lifted, aromatic style with intensity of fruit balanced by the influence of moderate oak and savoury tannins.

VINEYARD

Block 2 and 3 of our Tellurian vineyard, in Tranter Rd, Toolleen, growing in Cambrian soils formed over 500-million years. Deep, rich, decomposed greenstone rock and limestone with soil depths up to 2m allow roots to reach deep, while relatively low fertility controls vigour and yield.

VINTAGE

Spring rainfall and cooler conditions of 2017 were ideal for flowering and fruit set. Warm gentle summer with no extreme heat days meant a slower ripening season with harvest a month later than 2016. 1st March to 4th April.

WINEMAKING

Grapes mostly fermented in 4-5 tonne open top fermenters between 14-24 days on skins, with hand plunging or pump overs twice per day. 15% whole bunch fermentation. 10 months maturation; 5% American oak and 95% in mostly seasoned French oak (10% new) in a combination of puncheons, demi muids and barriques prior to filtration and bottling.

TASTING NOTES

Aromas of dark berry fruit and plum combine with lifted spice and savoury, flinty minerality. The medium bodied palate exhibits red, blue and black fruits, along with savoury briary characters, fine grained tannins and lingering fruit intensity.

VINE CANOPY	VSP Vertical Shoot Position
PRUNING	Spur, 4 bud per arm, 4 shoots per bud
FARMING	In transition to Organic (certified from 2019)
HARVEST	Picked 3 rd to 11 th March 2017
BAUME	13.5 – 14.2
MATURATION	10 months. French Oak (95%) American Oak (5%). 10% new
ANALYSIS	Alcohol: 14.5% Acidity: 5.4 g/l pH: 3.65
BOTTLING	7th February 2018