

# HEATHCOTE TELLURIAN

## PASTICHE SHIRAZ 2018

*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, with intensity of fruit, 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 with soil depths up to 2m allow roots to reach deep, while relatively low fertility controls vigour and yield.

### VINTAGE

After the cooler conditions of the 2017 season, 2018 saw the return of the warm dry conditions that have been more typical in recent years. Vintage started in early February and went through to mid-March. Despite being warm, overall the lead up to harvest avoided excessive heat leading to wines with good ripeness and fruit expression.

### WINEMAKING

Grapes mostly fermented in a combination of stainless steel, concrete fermenters (stainless steel lined) and plastic fermenters. Most of the grapes were destemmed with 10% fermented as whole bunches. The batches were on skins between 14-16 days, with hand plunging, pneumatic plunging or pump overs twice per day. 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.

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 13 <sup>th</sup> and 18 <sup>th</sup> February 2018
BAUME	14.0 – 14.5
MATURATION	10 months. French Oak (95%) American Oak (5%). 10% new
ANALYSIS	Alcohol: 14.4%   Acidity: 5.9 g/l   pH: 3.58
BOTTLING	30 <sup>th</sup> January 2019

