

HEATHCOTE TELLURIAN



SOMMET SHIRAZ 2021

Our Sommet Shiraz is privy to a cooler micro-climate in it's position atop the Mount Camel ridge-line in a natural amphitheatre, often ripening 2-3 weeks later than the rest of our Shiraz parcels. Intense and long dark fruits followed by a minerality reminiscent of wet slate, the cooler parcels lending a vibrancy through their higher acid content.

VINTAGE

2021	The 2021 season was characterized by favourable conditions that contributed to the production of high-quality wines. Moderate temperatures and well-timed rainfall during the growing season allowed for optimal vine development and fruit ripening. These conditions resulted in grapes with balanced acidity and concentrated flavours, leading to wines of excellent structure and complexity.
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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 Sommet Block	
SOIL	Red clay with sub soil interspersed with high stone content. Cambrian era. 500+ million years old decomposed greenstone rock.	
CLONE	R6WV28 & EVOVS12	DENSITY 8333 vines / ha
HARVEST	9th March 2021	BAUME: 13.6

WINEMAKING

WINEMAKING	18 days on the skins, 10% whole bunch fermentation, pressed to seasoned 600L demi-muids and barriques, and 8 months of oak ageing.		
ANALYSIS	Alcohol: 14.5%	Acidity: 5.2	pH: 3.35
BOTTLING	15 th October 2022		

TASTING NOTES

On the nose, rich mulberries, blackberries, and wild strawberries mingle with dried fruits, graphite, and cedar. The palate is plush and full-bodied, led by blackberry and plum, with fine-grained tannins adding structure. A lingering finish reveals spice, dark chocolate, and a hint of pepper, balancing power with elegance.

FOOD PAIRING	Chargrilled ribeye steak with peppercorn sauce
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BEST DRINKING	Now until 2040
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