

HEATHCOTE TELLURIAN

TRANTER SHIRAZ 2018

A flagship wine for Tellurian for more than a decade. Our Tranter Shiraz displays the poise and power the Heathcote region is famous for. Bursting with expressive dark fruit, with an elegance and underlying minerality, unique to Heathcote's Cambrian soils. A fine wine to be enjoyed for many years.



VINTAGE

2018	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 excellent fruit expression.
VINTAGE INFLUENCE	A sought after Heathcote vintage, warm days allowed for expressive wines with intense varietal expression while cool nights maintained acidity for balance and allowed a long, slow development of complex flavours.

VINEYARD

BLOCK(S)	03 Block – 69% TLR, 34% SR, 6% BLR	
SOIL	Red clay with sub soil interspersed with high stone content. Cambrian era. 500+ million years old decomposed greenstone rock.	
FARMING	Organically farmed (certified from 2019)	
PRUNING	VSP Vertical Shoot Position	
HARVEST	12.02.18 – 18.02.18	BAUME: 14.0

WINEMAKING

WINEMAKING	De-stemmed, crushed to open top fermenters . Small parcels processed as whole bunches.		
FERMENTATION	Stainless steel tanks and concrete fermenters. 10-16 days on skins.		
MATURATION	10 months in a combination of barriques, puncheons and demi-muids (20% new), then a further 9 months in 500L puncheons.		
FINISHING	Cross flow filtered, un-fined, sterile filtered prior to bottling. Vegan friendly.		
ANALYSIS	Alcohol: 14.6%	Acidity: 5.3	pH: 3.57
BOTTLING	17 th October 2019		

TASTING NOTE

A deep purple in colour, bursting with aromas of dark berry fruit and cherry with savoury baking spice and a flinty minerality providing supporting complexity. The palate shows a wonderful expression of black fruit along with vanilla and spice. Fine but firm tannins and a fresh acidity give life to a wine that will unfurl magnificently over many years. A perfect pair with slow roasted lamb or game.

BEST DRINKING Now to 2033