

# HEATHCOTE TELLURIAN



## VIOGNIER 2019

*Well suited to the growing conditions in Heathcote, Tellurian Viognier is made in a medium to full bodied style with expressive floral and stone fruit aromatics and round, plush texture. Picked just late enough in the season to show the expressive flavour of this variety, and at the optimal time to maintain freshness and a clean finish.*

## VINEYARD

Hand picked from our own 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

The warm dry conditions for 2018 continued into the 2019 growing season. Low rainfall over winter, followed with a dry spring, and hot summer. Vintage commenced in the third week of February, consistent with average start dates, and after looking like we would have a quick, condensed harvest, conditions cooled and the vintage extended slightly longer than the average.

## WINEMAKING

Grapes hand picked to optimise flavour and acidity, then de-stemmed and pressed with no heavy pressings being used. Settled in tank overnight, the juice was transferred to a combination of French oak barriques and puncheons one of which was new oak. Wine remained on yeast lees in French oak for 7 months prior to bottling.

VINE CANOPY	VSP Vertical Shoot Position
PRUNING	Spur, 4 bud per arm, 4 shoots per bud
FARMING	Organically certified
HARVEST	Picked 9 <sup>th</sup> March 2019
BAUME	14.5
MATURATION	7 months. French oak (15% new oak)
ANALYSIS	Alcohol: 14.5%   Acidity: 4.6   pH: 3.63
BOTTLING	17 <sup>th</sup> October 2019