

TERRA FELIX

HEATHCOTE VIC

SHIRAZ

2017

AWARDS

94 Points – Wine Showcase Magazine

GOLD – America Wine Awards



COLOUR

Deep plum with a crimson hue

NOSE

Dark berry fruit lifted with Viognier to give a touch of fragrance. Beautifully balanced with white pepper nuances.

PALATE

Subtle oak finish from new French Oak [15%] and older French oak [85%]. Firm tannins help to create a wine with good length.

WINEMAKING

Co-fermenting 98% Heathcote Shiraz with 2% Viognier has created a beautifully flavoured wine. The wine spent 14 days on skins to give it strong colour and flavour. It was then racked to barrel where it remained for 12 months before bottling in April 2018. The result is an elegant shiraz showing an abundance of dark fruit, lifted spice and distinct white pepper nuances. The French oak adds structure while the tannins give the wine great length. With careful cellaring the wine will continue to improve until for 10 years.

VINTAGE REPORT

The grapes are planted in the rich Cambrian soil which gives Heathcote's reds their distinctive characteristics. 2017 enjoyed mild days and cool nights to produce grapes of very high quality.

QUICK NOTES

VINTAGE: 2017

WINEMAKER: Willy Lunn

GRAPE VARIETY: 98% Shiraz, 2% Viognier

GROWING AREA: Heathcote 100%

ALC %/VOL: 13.5% v/v

OAK MATURATION: 12 months

OAK: French 225 litre

TITRATABLE ACIDITY: 6.1 g/L

PH: 3.66

CELLAR: Until 2027

