

HEATHCOTE TELLURIAN

EVO SHIRAZ 2021

Evo Shiraz is a modern take on Heathcote Shiraz, a subtle evolution, made in a vibrant medium bodied style. The focus for this shiraz is fruit intensity and fine tannins, with a splash of Mourvèdre to contribute spicy lift and a touch of complexity.



VINTAGE

2021	The 2021 season started promisingly with good winter and early spring rainfall. The vines grew strongly throughout spring helped by rainfall that was moderate but well timed. From early December things dried out and we feared that the vines might hit a wall before harvest. Despite very dry conditions continuing into the new year we were saved by the fact that the usual run of hot weather in late January and into February didn't eventuate. In the end fruit quality was excellent across most varieties despite yields being low.
VINTAGE INFLUENCE	Early warmth and rainfall allowed a steady development in the vines, while an uncharacteristically mild end to vintage allowed more fruit flavour and intensity to develop. Wine quality is excellent in both reds and whites.

VINEYARD

BLOCK(S)	58% - 02 Block, 32% - 03 Block, 10% - Mourvèdre	
SOIL	Red clay with sub soil interspersed with high stone content. Cambrian era. 500+ million years old decomposed greenstone rock.	
FARMING	Organically certified	
PRUNING	VSP Vertical Shoot Position	
CLONE	Shiraz - PT23 on own roots Mourvèdre – BVOVM1&2 on Paulsen 1103	DENSITY 1818 vines / Ha
HARVEST	Shiraz 22.02.21 – 27.02.21 Mourvèdre – 30.03.21	BAUME: 14.0-14.5

WINEMAKING

VARIETIES	Shiraz 90% , Mourvèdre 10%		
WINEMAKING	De-stemmed, crushed to open top fermenters. Small parcels processed as whole bunches.		
FERMENTATION	Stainless steel tanks and open concrete fermenters. 14-16 days on skins.		
MATURATION	9 months in 10% new oak. (95% French, 5% American). A combination of barriques, puncheons and demi-muids.		
FINISHING	Cross flow filtered, un-fined, sterile filtered prior to bottling. Vegan friendly.		
ANALYSIS	Alcohol: 14.4%	Acidity: 5.5	pH: 3.65
BOTTLING	21 st December 2021		RRP \$35.00