

HEATHCOTE TELLURIAN



TRANTER SHIRAZ 2019

Tranter Shiraz is a tribute to a pioneering Australian, returned WWI soldier George Edwin Tranter, who once owned our land. First made in 2008, this medium to full-bodied shiraz showcases Heathcote's trademark minerality, depth of flavour and intensity.

VINTAGE

2019	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.
VINTAGE INFLUENCE	The warm days contributed to expressive flavour development while cool nights maintained acidity for balance and allowed a long, slow development of complex flavours. A slow end to vintage allowed some extra hang time for the grapes, providing increased depth of flavour.

VINEYARD

BLOCK(S)	03 Block – 56% TLR, 44% SR.	
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	PT23 on own roots	DENSITY 1818 vines / Ha
HARVEST	26 Feb 2019 – 06 Mar 2019	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. Plunging or pump overs once to twice per day.		
MATURATION	19 months total. 10 months in a combination of barriques, puncheons and demi-muids (20% new), a further 9 months in 7 year old French oak 5000L foudre.		
FINISHING	Cross flow filtered, un-fined, prior to bottling. Vegan friendly.		
ANALYSIS	Alcohol: 14.6%	Acidity: 6.2	pH: 3.4
BOTTLING	15 th October 2020	RRP \$44.00	