

TERRA FELIX

HEATHCOTE SHIRAZ 2016



AWARDS

GOLD – America Wine Awards

TROPHY/GOLD – Toowoomba Wine Show

95 points – Wine Showcase Magazine

90 points – James Halliday Wine Companion



COLOUR

Deep plum with a crimson hue.

NOSE

Dark berry fruit, lifted spice and beautifully balanced white pepper nuances.

PALATE

Subtle oak influence adds structure while firm tannins give the wine great length.

WINEMAKING

The grapes were harvested once balance between fruit flavour, tannin ripeness and natural acidity had been achieved. The grapes were gently crushed into fermenters and a careful, temperature-controlled co-fermentation with a small percentage of viognier allowed the expression of intense varietal and regional characteristics. The wine was pressed off the skins and aged in premium oak barriques for 18 months before being carefully blended, gently filtered and bottled.

VINTAGE REPORT

The warm Spring conditions led to a warmer than average Summer. The warm days and cool nights resulted in an intense ripening period, however fruit quality remained high and the concentration of flavours was abundant. Yields were good, and flavour profiles were not compromised by the warm, dry conditions during January.

QUICK NOTES

VINTAGE 2016

WINEMAKERS Willy Lunn

GRAPE VARIETY 95% Shiraz, 5% Viognier

GROWING AREA Heathcote 86% Mt Alexander 14%

ALC %/VOL 14.5 % v/v

MATURATION 12 months

TITRATABLE ACIDITY 5.7 g/l

PH 3.57

CELLAR POTENTIAL 5 years +

OAK French 225 litre



TERRA FELIX

希思科特

设拉子

2016年份



奖项

95分 - 葡萄酒展览杂志 (Wine Showcase Magazine)



色泽

深紫红色并伴有绯红色色相。

气味

该款酒带有深色浆果气息、清爽的辛香料香味和一丝平衡的很精妙的白胡椒气味

口感

来自橡木的精妙影响为该款酒添加了结构，同时紧致的单宁为它提供了更绵延的口感。

酿酒过程

在设拉子葡萄的果味、单宁成熟度和自然酸味达到平衡后方才被采摘。它们被轻轻地挤压到发酵罐中，然后和少量的维欧尼葡萄一起发酵，该发酵过程要细心并且温度要受到控制，这让该款酒可以表现出葡萄品种和产区的强烈特色。葡萄酒去皮挤压，并在顶级橡木桶中酿造18个月，之后会经过仔细的搅拌和精细的过滤，最后再完成装瓶。

年份报告

温暖的春季过后是比往常更暖和的夏季。温暖的白天和凉爽的夜晚带来了葡萄的飞速成熟，即使这样果实仍旧保有很高的质量，果实的味道也沉积的十分充分。产量不错，味道并没有受到干燥和炎热的一月份的影响。

信息摘要

年份 2016年份

酿酒师 威利 伦恩

葡萄品种 95% 设拉子, 5% 维欧尼

灌装时间 2016年2月份

产区 希思科特, 维多利亚州

酒精含量 14.5%

滴定酸度每升5.7克

酸碱值 3.57

橡木桶 法国橡木桶

窖藏潜力 5年以上

