

TERRA FELIX



HEATHCOTE SHIRAZ VIOGNIER 2014

AWARDS

94 points - Wine Showcase Magazine



COLOUR

Deep plum with a crimson hue.

NOSE

A classic Heathcote Shiraz that displays red and black fruits with chocolate, spice and earthy undertones.

PALATE

The palate is full-flavoured, retaining great vibrancy of fruit, spice and textured tannins. It is fleshy and soft, finishing with great length and balance that is so expressive of both region and style.

VINTAGE REPORT

The grapes were grown in the rich, red soils of Heathcote in central Victoria, enjoying warm, dry days and cool evenings. These conditions resulted in fruit of great flavour concentration, powerful presence and lovely balance. Both varieties were harvested in March 2014, crushed into open vats together and allowed to co-ferment under cool temperatures to retain distinctive aromas and freshness. Following the completion of fermentation the wine spent 12 months in oak barriques (25% new French oak) prior to blending and bottling.

QUICK NOTES

VINTAGE 2014

WINEMAKERS Willy Lunn

GRAPE VARIETY 95% Shiraz, 5% Viognier

GROWING AREA Heathcote, Vic

MATURATION 25% new French Oak, 75% 1 and 2 year old French oak for 12 months

TITRATABLE ACIDITY 7.2g/l

PH 3.29

ALC %/VOL 13.8 % v/v



TERRA FELIX



希思科特

设拉子 维欧尼

2014年份

奖项

94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

有经典的希思科特产区的设拉子的气味，即红水果和黑水果气息，并伴有基于泥土味的巧克力和辛香料香气。

口感

口感充满了风味，含有充满活力的水果味、辛香料味和富有质感的单宁。丰满且柔和，回味绵长且平衡，这体现了其产区风格。

年份报告

在维多利亚州中部的希思科特产区，该款葡萄种植在营养丰富的红土地里，享受着温暖干燥的昼和凉爽的夜。这些环境因素让葡萄的风味更加集中，表现更加强烈并且伴有美妙的平衡。这两种葡萄在2014年3月采摘，挤压至开放式的罐中，让两种葡萄在低温下同时发酵，以便保有其特殊的香气和新鲜度。发酵结束后葡萄酒会在橡木桶（25%为新的法国橡木桶）中酿造12个月，之后便是搅拌和装瓶。

信息摘要

年份 2014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

酒精度 13.8 °C

滴定酸度 每升7.2克

酸碱值 3.29

橡木桶 法国橡木桶

窖藏潜力 5年以上

