

TERRA FELIX

YARRA VALLEY

SHIRAZ

2015



AWARDS 4 1/2 stars Wine State & 95 points Wine Showcase Magazine.

COLOUR

An elegant Shiraz garnet in colour, Black cherry and plum aromas.

NOSE

Subtle oak spice, Plum and anise spice integrated with french oak. Powerful aromas of spiced berry, dark chocolate and lifted oak nuances.

PALATE

The palate showcases dark berry fruits and subtle spice flavours, guided by well-structured tannins ensuring a long, lingering finish.

WINEMAKING

The grapes were harvested once balance between fruit flavour, tannin ripeness and natural acidity had been achieved. The grapes were gently crushed into open fermenters and hand plunged throughout fermentation to allow the expression of 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 2015 vintage was superb, with ideal conditions ensuring wines of great flavor and structure were produced. The warm days and cool nights allowed for intense flavour development, perfect tannin ripeness and a fresh, natural acidity being retained.

QUICK NOTES

VINTAGE 2015

WINEMAKERS Willy Lunn

GRAPE VARIETY Shiraz 96% Viognier 4%

GROWING AREA Yarra Valley, Vic

ALC %/VOL 14.0 % v/v

MATURATION 18 months

TITRATABLE ACIDITY 6 g/l

PH 3.54

CELLAR POTENTIAL 10 years +

OAK French 225 litre, 30% new



TERRA FELIX



雅拉谷

西拉
2015

COLOUR 色泽
石榴红

NOSE 酒香
充满力度的酒香中带有香料感浆果、黑巧克力和浓郁的橡木气息。

PALATE 口感
口感展现出了黑浆果、香料的风味并由构架感极好的单宁带出延长、萦绕的后味。

WINEMAKING 酿酒工艺
葡萄在果味平衡感最佳的时候被采摘，此时单宁成熟度和自然的酸度均达到最佳状态。葡萄被轻柔地碾碎置入敞口发酵桶整个发酵过程均手工搅拌来最好地展现出品种和地域特色。然后把葡萄酒滤皮压入高档橡木桶内进行18个月陈年再仔细进行混酿、再轻柔地过滤最后装瓶。

VINTAGE REPORT 年份报告
2015是一个非常出色地年份，出产的葡萄酒无论是风味还是构架都非常优秀。白天温和夜晚清凉使得葡萄酒累积了浓郁的风味、完美的单宁形以及自然鲜爽的酸度。

QUICK NOTES 品鉴速记

年份 2015
酿酒师 威利·卢恩
葡萄品种 西拉
装瓶 2017年1月
种植区域 雅拉谷
酒精度 14.0 % v/v

滴定酸度 6 g/l
酸碱度 PH 3.54
橡木 法国橡木18个月陈年
陈年潜力 10 年以上

