

TERRA FELIX

HEATHCOTE

SHIRAZ

2018



AWARDS

95 point Wine Showcase magazine

COLOUR

Deep red with a crimson edge.

NOSE

This is an elegant shiraz with an abundance of dark berry fruit on both the nose and palate.

PALATE

The wine shows evidence of toasted spices, ripe plums and white pepper. The integration of French oak allows the rich red fruit flavours to be carried to a long, fresh and clean finish which is beautifully framed by silky tannins.

VINTAGE REPORT

As vintage 2018 was an exceptional vintage we decided to buy grapes from a small family owned vineyard in Colbinabbin. These grapes were carefully selected from a vineyard that has low yields of high-quality grapes. This ensures intensity of flavour. They were grown in the rich Cambrian soil found throughout Heathcote. The shiraz grapes ripened quickly in the warm 2017/18 summer. The cool nights allowed the grapes to develop impeccable flavour while retaining the fresh acid and savoury fruit flavours characteristic of Heathcote shiraz. Grapes were handpicked and cold soaked for 4 days. They were hand plunged twice daily and given a 10-day ferment. Following careful fermentation in open fermenters, the wine was pressed off skins and matured for 12 months in premium French oak barriques to enhance the rich fruit flavour and powerful structure.

QUICK NOTES

VINTAGE 2018

WINEMAKERS Willy Lunn

GRAPE VARIETY 100% Shiraz

GROWING AREA Heathcote

Oak Premium French

TITRATABLE ACIDITY 6.1 g/l

PH 3.66

CELLAR POTENTIAL 15 - 20 years

A/L% 14.5

