

# HEATHCOTE TELLURIAN



## ROSÉ 2022

*Inspired by the light, dry, savoury roses from Provence, Tellurian Rosé combines grenache and shiraz for soft texture and light red fruit flavour, with movèrdre and nero d'avola for dry, fresh acidity and savoury influence.*

## VINTAGE INFLUENCE 2021

A great start to the 2021 vintage with good winter and early spring rainfall to prepare for the growing season. December brought dry, warm weather during the development of canopy and berries. January and February were comparatively mild without heat events which allowed the fruit to steadily ripen and build flavour, texture and acidity. While yields were low, quality was excellent in both white and red wines.

## VINEYARD

Estate grown on VSP Vertical Shoot Position trellis. Rocky, red clay overlies subsoils of greenstone bedrock - these famed red soils have evolved over 500 million years from the Cambrian era.

## WINEMAKER NOTES

The wine is a pale salmon in colour, displaying aromas of strawberry, creamy lees, rose petal, cranberry and wild raspberries. The palate shows flavours of wild raspberry and strawberry, cranberry and a refreshing salinity. Pair with gin cured ocean trout.

		DENSITY 1818 vines / Ha
HARVEST	22 February – 30 March 2020	Baumé: 12.0 – 13.0
ANALYSIS	Alcohol: 12.9%	Acidity: 6.4 pH: 3.1
WINEMAKING	Gently pressed to tank as whole bunches. Juice settled for 24 hours. Racked while cloudy, then Inoculated.	
FERMENTATION	Stainless steel tanks.	
MATURATION	3 months in old French oak barriques and stainless steel.	
FINISHING	Cross flow filtered, fined using vegetable protein, sterile filtered prior to bottling. Vegan friendly.	
BOTTLING	1 July 2021	
BEST DRINKING	Now to 2025	RRP \$24.00