

HEATHCOTE TELLURIAN



NERO D'AVOLA 2019

Nero D'Avola works beautifully in our warm Heathcote climate where the warm days and cool nights entice expressive flavour and structure. This versatile variety can produce distinctive rustic tannin structure and aging potential, and our Nero D'Avola shows the variety in a more vibrant, medium-bodied style.

VINEYARD

Hand picked from our Tellurian vineyard growing in Cambrian soils formed over 500 million-years. Deep, rich, decomposed greenstone rock with soil depths up to 2m allow roots to reach deep, while relatively low fertility controls vigour and yield.

VINTAGE

The warm dry conditions for 2018 continued into the 2019 growing season. Low rainfall over winter, followed with a dry spring, and hot summer. Vintage commenced in the third week of February, consistent with average start dates, and after looking like we would have a quick, condensed harvest, conditions cooled and the vintage extended slightly longer than the average.

WINEMAKING

Our approach with Nero D'Avola is very gentle in the winery to allow expression of tannins without getting too tannic. Grapes fermented cool in open fermenters with 20 days on skins, and were hand plunged or pneumatic plunged 1-2 per day once a day. Wine pressed and matured in seasoned French oak barrels for 8 months prior to filtration and bottling.

VINE CANOPY	VSP Vertical Shoot Position
PRUNING	Spur, 4 bud per arm, 4 shoots per bud
FARMING	Organically certified
HARVEST	Picked 27 th March 2019
BAUME	14.5
ANALYSIS	Alcohol: 14.6% Acidity: 5.3 pH: 3.59
BOTTLING	11 th December 2019