2025 heathcote shiraz

GI
Heathcote, Victoria

VINEYARD
Tellurian Vineyard.

SEASON
The 2025 growing season in Heathcote featured generally warm conditions with seasonal rainfall early in the year that helped ground moisture and canopy development. Warm, dry weather through ripening supported steady progress toward harvest, with warm days and cool nights helping preserve balance and develop flavour, resulting in healthy vineyards and quality fruit across the region.

WINEMAKING
Harvested in the cool of the morning. The fruit was transported to the winery and immediately crushed and de-stemmed into open-top fermenters and inoculated. The wine received gentle pump overs twice daily. After approximately 10 days on skins the wine was pressed and racked to French oak (10% new) for malolactic fermentation and maturation. Each parcel was kept separate until blending to build layers and complexity into the wine.

NOSE
Deeply fruited and expressive, showing blackberry, plum and dark cherry with hints of spice and ironstone.

PALATE
The palate is powerful yet poised and fresh, with ripe tannins, layered fruit and a long, balanced finish reflecting Heathcote's natural intensity.

FOOD PAIRING
Grilled lamb koftas with flatbread and spiced eggplant

ANALYSIS
Alc: 14.4% pH: 3 .44 TA: 5.91