

TERRA FELIX



HEATHCOTE

SHIRAZ

2017

AWARDS

95 points Ken Gargett Winepilot
94 points Sam Kim Wine Orbit



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 carried to a long, fresh and clean finish which is beautifully framed by silky tannins.

VINTAGE REPORT

Vintage 2017 was an exceptional vintage.

These grapes were carefully selected from a vineyard at Colbinabbin that yields 2.5 tons an acre. They were grown in the rich Cambrian soil found throughout Heathcote. The shiraz grapes ripened quickly in the warm 2016/17 summer. The cool nights allowed the grapes to develop impeccable flavour while retaining the fresh acid and savoury fruit flavours typical 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 2017
WINEMAKER Willy Lunn
GRAPE VARIETY Shiraz
GROWING AREA Heathcote
ALC %/VOL 14.5 % v/v
MATURATION 12 months

TITRATABLE ACIDITY 6.1 g/l
PH 3.66
OAK French
CELLAR 15 - 20 years



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奖项

95 分 Ken Gargett Winepilot
94分-葡萄酒展览杂志



色泽

深红色

气味

这是一款优雅的设拉子葡萄酒，在嗅觉和味觉上都能感受到丰富的深色浆果果香和口感

口感

酒中有烤香料、成熟李子和白胡椒的味道。法国橡木桶的融入让丰富的红色水果风味在丝滑的单宁衬托下，余味悠长、清新而干净

年份报告

2017年是一个特殊的年份。这些葡萄是从科尔宾纳宾的一个葡萄园中精心挑选出来的。每英亩产量为2.5吨。这些葡萄生长在肥沃的寒武纪土壤中希斯科特地区。在温暖的2016/17年夏天，设拉子葡萄迅速成熟。凉爽的夜晚让葡萄无可挑剔的风味，同时保留了希斯科特典型的新鲜酸度和咸味果香。希斯科特设拉子的典型风味。葡萄经人工采摘和冷浸泡4天。每天两次人工浸泡，并进行10天的发酵。在开放式发酵罐中精心发酵后，葡萄压榨去皮后，在优质法国橡木桶中陈酿12个月，以增强葡萄酒的浓郁香气。橡木桶中熟化12个月，以增强葡萄酒丰富的果香和强劲的结构

信息摘要

年份 2017年份
酿酒师 威利 伦恩
葡萄品种 设拉子
产区 希斯科特
酒精含量 14.5%
成熟期 12个月

滴定酸度 每升6.1 克

酸碱值 3.66

橡木桶 法国橡木桶

窖藏潜力 15-20 年

