# Tellurian Grenache, Heathcote 2024

**ATL0052024**

*— Heathcote , Australia*

Grenache thrives in Heathcote's ancient red soils and also enjoys the warmest of days that Heathcote can throw at it. Extremely heat and drought tolerant, the thin skinned berries create wines of an elegant soft fruited nature with silky tannins to finish.

## Production

All fruit was sourced from the Tellurian vineyard growing on Cambrian soils formed over 500 million-years. Deep, rich, decomposed greenstone rock and limestone with soil depths up to 2m allow roots to reach deep, while relatively low fertility controls vigour and yield. Hand picked, gently destemmed and hand sorted. Fermented in open stainless steel fermenters, mixed using pulse-air once per day, with 8 days on skins. Pressed to tank then transferred to seasoned French 500L puncheons for 5 months.

## Tasting note

Bright, elegant and beautifully expressive, with red berry and wild strawberry fruit and hints of rose petal and savoury spice. The tannins are silky. Juicy acidity gives balance and freshness.

## Food Match

Perfect alongside chargrilled lamb cutlets, wood-fired pizza topped with roasted vegetables or a simple plate of charcuterie and artisan cheeses.

ABV:
15.50%

Case/Bottle Size:
12x 75cl

Closure:
Please Select

Category:
Sustainable

Grape Varieties:
Grenache 100%

Suitable for:
Vegan

Bottle Barcode:
9342526000456