

# the wine trust

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## Tellurian Background

**Owner:** Ian Hopkins

**Region:** Heathcote / Victoria, Australia

**Founded:** 2002

**Production Volume:** ~8,500cs/yr

**Description:** Founded in 2002, Tellurian's vineyards sit in the middle of the world class wine region of Heathcote in Victoria, Australia. Tellurian has been certified organic since 2018 and produces outstanding expressions of Australian Shiraz and other classic Rhône, Italian and Mediterranean varietals. The winery has repeatedly been ranked as a Five Star winery by James Halliday, Australia's foremost wine critic.

## Wine Notes – 2017 Tellurian Tranter Shiraz

Tellurian has been a world class producer of Rhone and other Mediterranean varietals since its founding in 2002. Driven by founder Ian Hopkins' passion for Heathcote Shiraz and the talents of winemaker Tobias Ansted, Tellurian has developed a reputation for outstanding small batch production of warm climate varietals. The Tranter Shiraz is Tellurian's flagship bottling and is made from estate grapes grown in 550 million year old Cambrian soils of decomposed greenstone rock and limestone. Fermented in large open-top fermenters and French oak fermenters, extended skin contact, use of artisanal winemaking techniques such as hand plunging and aged largely in seasoned French oak, the resulting wine boasts intense lifted aromas of dark plum and blackberry combined with complex savory spiciness. The medium-to-full bodied palate reveals an impressive dark fruit intensity, with complex minerality, fine-grained tannins, and persistent length, yet it retains a pleasing suppleness.

## Technical Specifications

<b>Varietal Composition:</b>	100% Shiraz
<b>Vineyard Region:</b>	Heathcote, Victoria, Australia
<b>Production Volume:</b>	750 cases
<b>Vineyard Characteristics:</b>	15 year old vines, western slope, Mt Camel Range
<b>Winemaking / Vinification:</b>	Mix of machine and hand-harvest (machine harvest is used to harvest at night / retain freshness), 90% destemmed / 10% whole-cluster, 14-16 day fermentation (on skins) in 4-5 tonne open top fermenters (stainless steel and concrete) using select yeast, hand plunging twice per day during fermentation Aged 16 months in 90% French oak / 10% American oak (15% new oak), filtered, not fined, minimal added SO <sub>2</sub> – 54 ppm. 2-3 years bottle age prior to release
<b>Alcohol / Volume:</b>	14.5%
<b>Acidity:</b>	5.6 g/l
<b>Residual Sugar:</b>	<1.0 g/l

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## Ratings



*The supple, medium-bodied wine delivers its message of purple and black fruits. Totally delicious, as much light to medium-bodied as medium-bodied, its length and aftertaste wholly impressive. **95 Points***



*From the unique and ancient red soils of the Heathcote region in Central Victoria, this is a powerful but elegant and characterful Shiraz. A heady, potpourri-like perfume of dried herbs, spices and florals combines with plum and berry fruit and a graphite nuance. The palate is texturally appealing, with sandy tannins, juicy fruit and a long finish. **93 Points***