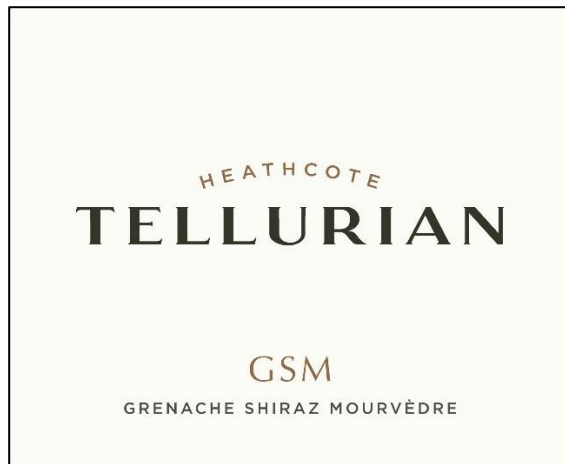


the wine trust

HERITAGE • TRADITION • CRAFT



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 – 2019 Tellurian GSM

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 GSM is made from estate grapes grown in 550 million year old Cambrian soils of decomposed greenstone rock and limestone. Each varietal was separately harvested at optimal ripeness. Heathcote's warm days and cool nights provide optimal growing conditions for these Rhone Valley varieties. Each of the varietals was hand plunged or pumped over up to twice a day during fermentation and mixed using a pulse air once a day then pressed off to tank at dryness. It was then transferred to barrel for malo and racked and returned to barrel post malo. Aging was in seasoned French oak barriques prior to filtration and bottling. The result is a deep ruby-red colored gem with a vibrant purple rim. A fragrant nose of crushed blueberries and violets marries with a palate driven by fleshy blueberry fruit, some layers of smoky minerals, medium bodied tannins and savory complexity.

Technical Specifications

Varietal Composition:	Grenache 57%, Shiraz 38% and Mourvèdre 5%.
Vineyard Region:	Heathcote, Victoria, Australia
Production Volume:	650 cases
Vineyard Characteristics:	10-15 year old vines, western slope, Mt Camel Range
Winemaking / Vinification:	Mix of machine and hand-harvest for Shiraz, hand-harvested Grenache and Mourvedre, 100% destemmed, 12-18 day fermentation (on skins) in 4-5 tonne open top fermenters (stainless steel and concrete) using select yeast, 6 months lees contact in barrel Aged 8 months in seasoned French oak barriques, puncheons and demi-muids, filtered, not fined, minimal added SO2 – 51 ppm. 1-2 years bottle age prior to release
Alcohol / Volume:	14.6%
Acidity:	5.2 g/l
Residual Sugar:	<1.0 g/l