

TYRRELL'S



LUNATIQ HEATHCOTE SHIRAZ 2018

Vineyard

Our Victorian vineyard is situated on highly prized, deep-red Cambrian soil on the eastern slope of the Mount Carmel range, about 25-30km north of the town of Heathcote. The oldest and best blocks were used for the Lunatiq blend.

Vintage Conditions

Near perfect, dry warm days with cool nights. Allowed the fruit to gain the ripe full flavour of modern Australian Shiraz while maintaining the fresh mineral line and tension of the classic European styles.

Winemaker's Notes

The fruit arrived at the winery in near perfect condition, and also about 13 degrees Celsius. With a portion of the block being handpicked, approximately 20% whole bunches were included, the remaining fruit was de-stemmed but not crushed to preserve as many whole berries as possible. A 3 day cold soak, followed by a 15 day ferment at 25°C in open top fermenters with gentle pump overs to maximize flavour and colour without over extracting tannin. After primary fermentation, the wine finished 'malo' and maturation in high quality, tight grain French oak barriques (20% new) for twelve months. The best barrels were blended and further matured until bottling.

Tasting Notes

Medium colour density with a bright purple hue. The nose shows rich dark fruits with the full array of pepper, charcuterie, and a subtle lift of French Oak. The palate has a richness and softness with dark fruit and chocolate and some spice. The tannin from the stalk and oak working well together gives the wine a silky texture and finish

Date Picked 2 March 2018 | Date Bottled 18 March 2020

Alc 14.5% | pH 3.49 | TA 6.57 g/L

THE STORY OF THE HEATHCOTE RANGE

Heathcote is one of Australia's unique and exciting red wine areas. Its unique topography provides the combination of climate and ancient soils to produce Shiraz that are fully ripe with white pepper character, excellent acidity and fine grained tannins.