

# TERRA FELIX



## FORTIS VEA SHIRAZ

*The words 'Fortis Vea' are Latin for 'Brave Journey' Both the penguin and our winemakers embark on just that in the pursuit of their goals. Terra Felix is situated close to the shore of Western Port Bay where the intrepid little penguins who inspired this label, can be seen on their sunset trek across the beach back to their burrows.*

### COLOUR

Deep purple with cherry red hue

### NOSE

Sweet berry fruit aromas with hints of violet and vanilla.

### PALATE

Displaying vibrant flavours of spice, berries and cassis. This classic Shiraz is perfectly balanced by soft oak maturation with a satisfying savoury finish.

### WINEMAKING

The grapes were harvested once balance between fruit flavour, tannin ripeness and natural acidity had been achieved. The grapes were gently crushed into fermenters and a careful, temperature-controlled co-fermentation with a small percentage of viognier allowed the expression of intense varietal and regional characteristics. The wine was pressed off the skins and aged in premium oak barriques for 10 months before being carefully blended, gently filtered and bottled.

### VINTAGE NOTES

The warm Spring conditions led to a warmer than average Summer. The warm days and cool night's resulted in an intense ripening period, however fruit quality remained high and the concentration of flavours was abundant. Yields were good, and flavour profiles were not compromised by the warm, dry conditions during January.

### QUICK NOTES

VINTAGE NV  
WINEMAKERS Willy Lunn  
GRAPE VARIETY Shiraz  
GROWING AREA Murray Darling  
VIC - 85%, Swan Hill VIC - 15%  
ALC %/VOL 14.4 % v/v

TITRATABLE ACIDITY 6.2 g/l  
PH 3.48  
CELLAR POTENTIAL 5-10 years  
OAK French  
MATURATION 10 months

