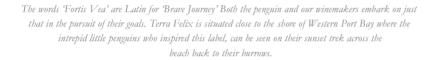
TERRA FELIX

FORTIS VEA

SHIRAZ



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 vartietal 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 resluted 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



