TERRA FELIX



BEECHWORTH

SHIRAZ

2017

AWARDS

95 Points - Wine Showcase Magazine

COLOUR

Deep red with a crimson edge.

NOSE

Bright and fresh, with dark cherry, blackcurrant and raspberry fruits lifting from the glass combining with black pepper, fragrant spice and perfumed floral notes of lavender and rose.

PALATE

An elegant yet rippling core of red, black and blue fruits lead the palate, dusted with hints of lavender and complex spice - all underpinned by subtle toasty oak. This wine presents with great fineness and length; the intense flavours carried by a graphite edge and mouth-watering minerality reflective of its granitic origins. A soft, savoury and delicate wine with youthful tension that is sure to reward with some further time in the bottle.

WINEMAKING

The grapes were hand-picked, 80% whole bunch fermentation, 20% whole berry fermentation, natural ferments, 12 months in barrel on gross lees prior to blending and bottling.

VINTAGE REPORT

The 2017 vintage was one of the great vintages. Very even growing conditions with a mild dry summer. Grapes ripened slowly in the cooler autumn months reaching optimum flavours at lower sugar levels and maintaining natural acidity. The intensity and balance of 2017 provides the grounding for incredible longevity.

QUICK NOTES

VINTAGE 2017
WINEMAKER Ben Haines
GRAPE VARIETY Shiraz
GROWING AREA Beechworth
ALC %/VOL 14.1 % v/v

TITRATABLE ACIDITY 6.3 g/l PH 3.54 OAK French CELLAR 15 - 20 years MATURATION 12 months

