



UNCORKED BY THE SEA



Cellar Club June 2024

2020 Tellurian Fiano- Heathcote, Victoria, Australia

Heathcote's Cambrian rich, decomposed greenstone rock allow vine roots to reach deep into the sub soil where moisture is more consistent, protecting the plants against extremes of drought and temperature. The majority of the fruit for 2020 Fiano came from Chalmers vineyard on the eastern side of the Mount Camel range in Colbinabbin, along with a small amount from our Tellurian vineyard, while relatively low fertility controls vigor and yield. Tellurian's move to organic farming allowed their wines to reflect the influence of these incredible soils in every wine they make. Grown throughout warmer regions in Southern Italy, Fiano thrives in Heathcote's warm days and cool nights. Crafted in a fresh, lively style, the fine palate weight of Tellurian Fiano is enlivened by chalky texture and appealing varietal complexity. It has fresh aromas of cut green grass, green apple and citrus. This wine has flavors of green apple, grassy, lemon and lime citrus followed by fresh acidity, light bodied with slightly waxy texture and honey-like characters throughout. here's spice and minerality, a crunch to the acidity and an herb-flecked finish. WE 90 PTS

Pairings: Fiano truly is a great food pairing wine- Creamy chicken or pork pasta dishes, and rich seafood soups and chowders work wonders. It's also brilliant with barbecued prawns, and ideal with scallops, salmon, simple pasta dishes. Anything in tomato and mascarpone sauce works, too.

2020 Marsanne- Heathcote, Victoria, Australia

Tellurian is a family owned, organically farmed vineyard, winery, and cellar door, intent on crafting delicious 100% Heathcote wines that reflect their love for ancient Australian lands. Tellurian Marsanne is picked later in the season where Heathcote's warm days and cool nights helps to capture the expressive flavor offered by this variety. Whilst some early picked examples of this variety can cellar very well, Tellurian Marsanne is made as early drinking style, to showcase the best of its flavor and texture. The grapes are hand-picked from their Tellurian vineyard, in Tranter Rd, Toolleen, growing in Cambrian soils formed over 500 million-years. Deep, rich, decomposed greenstone rock and limestone with soil depths up to 2m allow roots to reach deep, while relatively low fertility controls vigor and yield. This wine is pale gold in color, with aromas of pear, apple and honeydew that are complemented by lifted florals. It has a medium bodied palate with lovely texture and complexity from subtle oak and lees. Pear, citrus, melon combines with subtle ginger spice on the mouth. It has well balanced acidity providing freshness and length.

Pairings: Marsanne is a food friendly white wine grape. It pairs with all types of seafood and shellfish, especially the richer varieties like lobster, crab, shrimp, seabass, clams and mussels. Marsanne also pairs perfectly with chicken, veal, pork dishes, spicy flavors and Asian cuisine.