



UNCORKED BY THE SEA



Cellar Club June 2024

2017 Tellurian 'Pastiche' Shiraz- Heathcote, Australia

Tellurian was born of founder Ian Hopkins passion for Heathcote shiraz. Offered the opportunity to establish a new vineyard on the Mount Camel range in 2002, Ian's enthusiasm was driven by the idea of crafting something fine and beautiful from Heathcote's 550 million-year-old Cambrian soils. Bringing together a team, Ian's focus on the future potential saw the first vintage of Tellurian shiraz bottled in 2008. Within four years they had completed building of an Australian shed-style winery and cellar door overlooking 32 hectares of vineyards. Pastiche Shiraz is made in a medium bodied style, blended from selected blocks at the Tranter Rd vineyard to express the beauty and personality of Heathcote in a lifted, aromatic style with intensity of fruit balanced by the influence of moderate oak and savory tannins. Aromas of dark berry fruit and plum combine with lifted spice and savory, flinty minerality. The medium bodied palate exhibits red, blue and black fruits, along with savory briary characters, fine grained tannins and lingering fruit intensity. 92 PTS WE

Pairings: Grilled, barbecued, or roasted red meats. Try lamb shank, venison, strong hard cheeses, ribs, spicy sausages, smoked brisket, and roast or grilled lamb.

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.