



## 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 Nero d'Avola- Heathcote, Australia

Heathcote's Cambrian rich, decomposed greenstone rock with soil depths up to 2m allow vine roots to reach deep into the sub soil where moisture is more consistent, protecting the plants against extremes of drought and temperature. Tellurian's move to organic farming allowed their wines to reflect the influence of these incredible soils in every wine they make. Nero d'Avola works beautifully in the warm Heathcote climate. Grown extensively in Sicily, Italy, named for the city of Avola, this versatile variety is known for distinctive rustic tannin structure and great aging potential. This Nero D'Avola is crafted as a youthful, vibrant, medium-bodied style. Hand-picked from the Tellurian vineyard growing in Cambrian soils formed over 500 million-years. The approach with Nero D'Avola is very gentle in the winery to allow expression of tannins without getting too tannic. This 100% Nero d'Avola is a richer style compared to others, but there's still plenty of verve and freshness too. Spicy and sappy on the nose, there's fresh red currant and baking-cherry fruit, with dried leafy notes reminiscent of a crisp autumn day. It's medium weight with lovely savory tannins, crunchy acidity and vibrant fruit and spice flavors. WE 92 PTS Pair with gamey meats WE 92 PTS

Pairings: Nero d'Avola works well with darker meats, like lamb, duck, and beef, as well as roasted or grilled meat dishes. Try Greek cuisine and spicier Italian sausages or sauces like puttanesca.