

TELLURIAN

HEATHCOTE

OUR STORY

We are proud to be 100% Heathcote, to showcase the beauty of wines from this region. Our name Tellurian meaning 'of the earth' reflects our love for this land; for its spectacular raw Australianness, for the characters in our wines that show the personality of grapes thriving on these ancient red soils. Tellurian's reason for being is driven by our deep connection with this place.

A series of serendipitous moments lie behind Tellurian. Offered the opportunity at a work lunch to partner in a vineyard on the Mount Camel range in 2002, our founder Ian Hopkins was inspired by the idea of crafting something fine and beautiful from Heathcote's 500 million-year-old Cambrian soils. His passion for Heathcote and his clear vision attracted the talented people needed to bring Tellurian to life.

With winemaker Tobias Ansted, viticulturist Tim Brown and co-principal Daniel Hopkins, Ian's never-say-die attitude saw the first vintage of Tellurian shiraz bottled in 2008. Within four years a modern Australian shed-style winery with cellar door and deck was completed, overlooking 23 ha of vineyards.

Shiraz was our first planting, but over time we have added Rhone varieties, grenache, mourvèdre, marsanne, roussane and viognier and Sicilian wines; nero d'avola and fiano which are perfectly suited to our continental climate.



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OUR WINES

Our winemaking is minimalistic and gentle. When you drink our wines we want you to smell and taste the beauty of each variety as they grow in our individual vineyards; to recognise Heathcote in your glass. Shiraz is our beating heart but we also make small batches of grenache, mourvèdre, marsanne, viognier, fiano and nero d'avola which are so well suited to our region, expressing wonderful natural varietal flavour.

Our flagship wine Tranter is named in tribute to the spirit of pioneering Australians, in particular George Edwin Tranter who once owned our property. The road leading to Tellurian's farm gate in Toolleen still carries the Tranter name.

Tranter fought at Gallipoli and was allocated a soldier settlement block at Mount Camel when he returned home, the same range which is now home to Tellurian vineyards and winery.

Our winemaking seeks to express the influences of nature. Allowing the fascinating variations of site, aspect, climate and nuances of the seasons to show through is part of our philosophy. As great wines grow from beautifully healthy vines we are currently in transition to organic wine growing. We strive to achieve balance and intensity of flavour in our vineyards, picking at the perfect ripeness for each wine style.



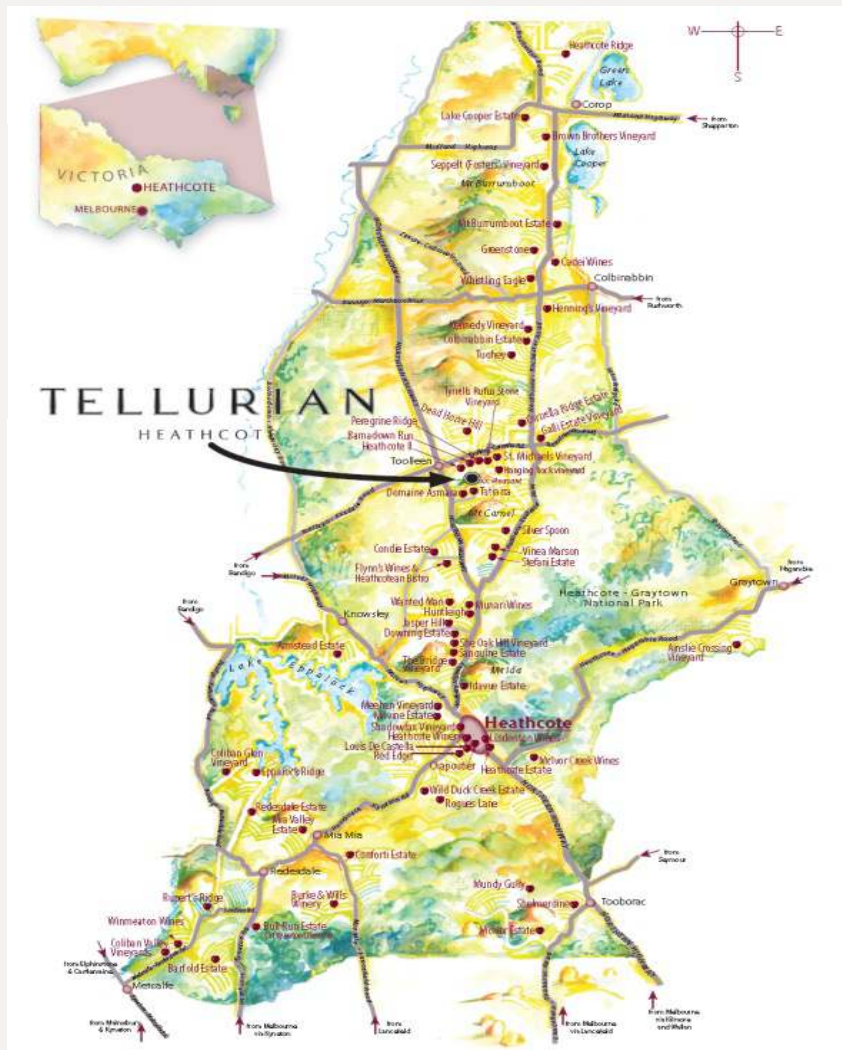
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OUR REGION

*Tellurian's winery and vineyards are in the centre of the Heathcote region.
This is a long and diverse winegrowing area stretching 80kms from north to south.
South is slightly cooler than north with wines varying from fragrant, lifted,
medium density to more brooding, darker fruit intensity in the north.*

Our climate is beautifully consistent without the major fluctuations that affect other regions. Summer is generally warm and sunshine-filled with little or low cloud cover; perfect for developing intensity of character and flavour. Cool nights allow grapes to recover through the first part of the day with temperatures not rising until afternoon, retaining elegance and freshness.



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OUR SOILS

Heathcote's Cambrian soils formed over 500 million-years are ideal for growing grapes. Deep, rich, decomposed greenstone rock and limestone with soil depths up to 2m allow vine roots to reach deep into the ground, protecting the plants against extremes of drought and temperature

Our soil structure has just the right proportion of red clay and rock fragments to allow water movement, but at the same time provide significant water holding capacity to sustain the vines during the relatively dry growing season.

Although rich in Iron, which benefits vine health, the soils are fairly heavily leached of nutrients due to their extreme age. Despite their rich appearance they have relatively low fertility and this provides a natural constraint on vigour, resulting in lower yields with greater flavour intensity. Especially important with a naturally vigorous variety such as Shiraz.



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OUR VINEYARDS

We have 23 ha of vines on our 80 ha property; primarily shiraz (17 ha) alongside a considered selection of vines known to thrive in warmer European regions including grenache, mourvèdre, nero d'avola, marsanne, roussanne, viognier, riesling and fiano. Our blocks are named for the year of planting.

A total of 17 ha of shiraz was planted over three separate years: 2002, 2003, 2006 and 2014. Plantings in 2011 and 2012 included 1.6 ha of grenache and 0.8 ha each of mourvèdre, viognier, marsanne, riesling and nero d'avola. In 2014 we put in 0.2 ha of both roussanne and fiano.

Our vines are nurtured individually using organic principals, keeping yields low to ensure balance, quality and intense purity of variety. We commenced formal transition to organic viticulture in early 2016. Vertical Shot Positioning (VSP) canopy style allows for good airflow and balance between light and shade.

In 2014 we planted a few thousand shiraz vines nestled into a small natural south-facing amphitheatre high on the ridge above the winery. The planting is high density shiraz - 8,330 vines/Ha, inspired by the steep, close planted sites of Saint Joseph and Hermitage in Northern Rhone. The combination of soil, aspect, elevation and planting density is already delivering outstanding lift, fragrance and finesse.



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OUR WINERY

Tellurian winery was designed by the late Melbourne architect Ermin Smrekar, with a brief for minimalism and efficiency. The simple corrugated iron 'shed' shows less is more; efficiency is key and winemaking inputs are minimised to allow vineyards to play the lead role and varieties to express true characters.

Working with experienced winemaker Tobias Ansted, Ian has created a streamlined winery with to 150 tonne crush capacity. It's an intelligent set up that demonstrates what can be achieved when you have the freedom of a new build, combining the best of tradition with innovative thinking.

Three stunning 5,000L French oak barrels sit in line with a row of seven purpose built square concrete fermenting tanks. Lined with stainless steel, the concrete fermenters maintain even temperatures during fermentation, allowing gentle extraction of flavour, tannin and colour, and decreasing the need for power. Conveyors to gently move the fruit from the destemmer and press are all movable to maximise the use of space.



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OUR CELLAR DOOR

*We are open every weekend
Saturday and Sunday from 11:00am to 4:30pm
If you would like a personalised tasting and tour of our
winery please contact us to arrange.*

We are a 90 minute drive from Melbourne, 30 minutes from Bendigo and 5 minutes from the Toolleen Pub. Our wines include shiraz grenache, mouverdre, nero d'avola, marsanne, roussane and viognier and fiano. You are welcome to sit outside on our deck overlooking the vines.

Ask about the special rates for Family and Friends of Tellurian. Our contact details below.

Tellurian Winery
408 Tranter Road, Toolleen.
info@tellurianwines.com.au | 0431 004 766

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