

Domaine Terlato Chapoutier

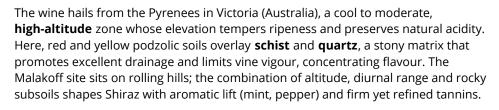
From a single site on schist and quartz, this Chapoutier-Terlato collaboration delivers full-bodied Shiraz framed by French oak–forest berries, cocoa nibs and cool-climate spice unfolding in layers.



Lieu-dit Malakoff Shiraz 2015

Victoria, Australia

Region and Vineyards



Michel Chapoutier partnered with the Terlato family in 2000 to establish this domaine in Great Western Victoria's Pyrenees. Their focus on expressive single-vineyard bottlings, notably Lieu-dit Malakoff, aims to translate place with clarity. In this context, vineyard work prioritises balanced ripeness—harvesting at maturity while avoiding over-maturation—so fruit retains energy and perfume alongside the region's hallmark depth.



Winemaking

Shiraz (100%) is **destemmed** and fermented in cement or stainless-steel vats. Maceration typically lasts three to four weeks, a gentle but extended cuvaison chosen to draw out fine, elegant tannins while respecting site identity. Regular pump-overs aid extraction and oxygen management during the peak of fermentation.

Élevage combines time in French oak barrels for about **12 months** with a proportion held in concrete to preserve fruit purity and texture. The approach frames the wine's dark-berry core with subtle cocoa and spice without masking terroir expression. Bottling follows with the structure to age well beyond six years from vintage.

Tasting Notes

- **Color:** Deep, intense red with a youthful, opaque core.
- **Aroma:** Forest berries (blueberry, wild cherry, cranberry), hints of dark chocolate and fresh mint; subtle sweet spice from oak.
- **Palate:** Full-bodied yet poised; concentrated black and red fruits, a touch of cocoa and pepper; silky, persistent tannins and a long, savoury, slightly woody finish.

Alcohol :14,50 %

Composition: 100% Syrah







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Did you know?

The estate has been transitioning to **organic** farming; certification was achieved beginning with the 2018 vintage—an evolution aligning the project's Australian vineyards with Chapoutier's long-standing commitment to sustainable viticulture.

Wine Pairing Ideas

- **Grilled rib-eye with peppercorn jus:** The wine's body and tannins embrace marbled beef; pepper and mint accents echo the steak's spice.
- Lamb shoulder with rosemary and garlic: Herbal aromatics mirror the wine's cool-climate mint and savoury notes, while richness suits the lamb's texture.
- **Char-siu pork or hoisin-glazed duck:** Sweet-savory glaze balances Shiraz's spice and oak tones; vibrant fruit lifts the dish.
- **Aged cheddar or manchego:** Protein and fat soften tannins; nutty, sharp flavours complement cocoa-spice nuances.



Jeb Dunnuck (JD): 92 Points (2014)

The 2014 Syrah Lieu-Dit Malakoff is a step back from the 2012, yet is still an elegant, outstanding wine that has loads to offer. Sporting a translucent purple/ruby color as well as perfumed notes of black raspberries, blueberries, exotic spices, sage, and underbrush, it's medium to full-bodied, silky, elegant, and ready to go. Despite its upfront appeal, I suspect it will keep nicely for a decade or more given its overall balance.



Robert Parker (RP): 90 Points (2014)

This joint venture continues to turn out interesting, savory editions of Shiraz from interior Victoria. The 2014 Lieu-dit Malakoff Shiraz boasts notes of leather, clove, roasted meat and espresso. It's medium-bodied, with just enough plummy fruit to round out the palate, and it has a softly dusty finish.



Wine Enthusiast (WE): 90 Points (2014)

This wine leads with a broody nose of plum, earth, coffee, warm stone and baking spice. The palate is woven together by tight tannins, but the acidity keeps things firmly in the medium-bodied spectrum. It finishes with a savory soy sauce note.



