

HEARTLAND

2006 Shiraz



Heartland Wines was created by a small group of leading South Australian wine identities who are all good friends and share a passion for making great wine. The directors include winemaker Ben Glaetzer and wine industry professionals Grant Tilbrook and Vicki Arnold.

All the wines are made by Ben Glaetzer and are made with fruit from the director's own mature vineyards in the Limestone Coast and Langhorne Creek, South Australia.



Region: 67% Langhorne Creek 33% Limestone Coast

Soil: Langhorne Creek: Sandy loam.
Limestone Coast: Black loam over terra rossa subsoil and deep limestone

Variety: Shiraz 100%

2006 Vintage: The 2006 vintage provided us with very favourable growing conditions with a mild spring encouraging good early season growth. Regular rainfall was experienced in both the Langhorne Creek & Limestone Coast Districts. Growers were rewarded with steady growth and ripening conditions through to an early vintage. The shiraz from the Langhorne Creek district in particular produced good concentration of colour and flavour. For Heartland this meant that we were able to attain fruit of optimum ripeness of flavours and tannins

Vinification: The wine was pumped over twice a day and spent ten days on skins. Fermentation with Rhône isolate yeast was at 18°-24°C. Extended maceration resulted in extra savoury, long-chain tannins which gives a soft, approachable palate and enables mid-term cellaring. Maturation for 16 months in 20% new French and 80% new American oak was carefully handled to enable the fresh vibrancy of the fruit to not be dominated by the oak.

Yield: 4-5 tonnes/ha (1.7-2 tons/acre)

Tasting notes: A dark, rich purple colour. This delicious shiraz has hints of chocolate, menthol and tobacco leaf on the nose. Plums, blackcurrant and spice flavours abound on the palate and are perfectly balanced by fine, supple tannins.

Alcohol: 14.5%

Total Acidity: 6.7 g/l

PH: 3.30

Residual sugar: 0.4g/l