

HEARTLAND

2007 Viognier & Pinot Gris

Heartland Wines was created by a small group of leading South Australian wine identities. The directors include winemaker Ben Glaetzer and wine industry professionals Grant Tilbrook and Vicki Arnold.

All Heartland wines are made by Ben Glaetzer with fruit from the directors' own, mature vineyards at Limestone Coast (23km north of Padthaway) and Langhorne Creek (east of Adelaide, on the Fleurieu Peninsula – one of Australia's oldest wine regions), in South Australia



Region: 80% Langhorne Creek, 20% Limestone Coast

Soil: Langhorne Creek: Sandy loam.
Limestone Coast: Grey marl over deep limestone

Variety: 68% Viognier, 32% Pinot Gris

2007 Vintage: Langhorne Creek

A dry, mild season with consistent sunny days followed by cool nights allowed for ideal ripening. Most vineyards showed smaller canopies, low yields, small bunches and berry size.

2007 Vintage: Limestone Coast

Generally, Limestone Coast was affected by drought and frost, which reduced overall yield for the region by 50%. At Heartland we were lucky enough not to be hit by frost and the reduction in yield due to drought resulted in some excellent fruit.

Overall, 2007 has given us very aromatic whites with fresh, natural acidity and citrus characters. The reds ripened slowly and have fantastic colour with fleshy, rounded tannins and impressive structure.

Vinification: Both varieties were vinified separately, with four harvest dates to provide contrasting levels of ripeness in the flavours. The viognier was crushed, chilled and pressed immediately, the pinot gris allowed a short period of skin contact to enhance the palate structure. Cool ferment (8°-14°C) in stainless steel was followed by lees stirring and cold stabilisation. Bottled early to retain aromatics and freshness.

Tasting Notes: The nose is bursting with stone fruits – peaches and apricots and lime citrus characters. The generous, multi-layered palate begins with typical viognier pear flavours which meshes seamlessly with fresh, melon flavours from the pinot gris. The tannin from the pinot gris adds firmness and structure to the palate. The 2007 vintage is tighter, fresher and more zesty than the 2006.

Yield: 5-7 tonnes/ha (2-3 tons/acre)

100% un-oaked.

Residual sugar: 3.3 g/L

Cold fermented in stainless steel tanks to maximise freshness.

Cellaring: 2-3 years

Age of vines: 16yrs

Alc/Vol: 13.5%

Total Acidity: 6.7g/L

www.heartlandwines.com.au