

# HEARTLAND

## 2005 Viognier Pinot Gris



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 are second generation winemakers Ben Glaetzer and Scott Collett, fifth generation viticulturalist Geoff Hardy 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:** Langhorne Creek 100%

**Variety:** 78% Viognier, 22% Pinot Gris



**Vinification:** Both varieties vinified separately, with three harvest dates of the components to provide contrasting, compatible ripeness flavours. The Viognier (two separate harvest dates) 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 degrees) in stainless steel 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 some lime citrus characters. The delicious multi-layered palate begins with typical Viognier pear flavours intermingling with fresh melon flavours from the Pinot Gris.

**Alcohol:** 13.5%

**Total Acidity:** 7.9 g/l

**PH:** 3.39

**Residual Sugar:** 3.0 g/l

[www.heartlandwines.com.au](http://www.heartlandwines.com.au)