

HEARTLAND WINES

LANGHORNE CREEK & LIMESTONE COAST

SHIRAZ 2010



Heartland creates food-friendly, varietal wines and innovative blends from our vineyards in Langhorne Creek (one of Australia's oldest wine regions) & Limestone Coast in South Australia.

Heartland Shiraz is an elegant and pure expression of one of Australia's most iconic varieties.

Region: Langhorne Creek 98%, Limestone Coast 2%

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

Variety: Shiraz

Winemaker: Ben Glaetzer

Tasting Notes:

A wonderful deep purple hue. The nose displays vibrant notes of dark stone fruit, chocolate and spice box. On the palate, fine-grained tannins are supported by fresh flavours of black cherry, liquorice and cracked pepper. Savoury, rich and yet balanced and restrained, this release will provide excellent mid to long term cellaring potential.

Vinification:

The fruit was crushed, then pumped over twice a day to enhance colour, flavour and tannins. Ten days skin contact. Fermentation with a Rhône isolate yeast was at 18°-24°C. Extended maceration resulted in savoury, long-chain tannins which gives a soft, approachable palate. The wine matured for 14 months in oak, and was bottled early to maintain a fresh, lifted fruit character.

2010 Vintage:

A warmer than average season, with moderate conditions during ripening. Yields were low across most varieties, and overall quality was of a very high standard. The season produced wines with finesse and structure in their youth, promising great things in years to come.

Alc/Vol:	14.9%	Maturation Vessel:	100% oak
Total Acidity:	6.25 g/l	Oak Type:	70% French, 30% American
pH:	3.43	Age of barrels:	New - 4 yr old hogsheads
Residual sugar:	2.5g/l	Time in barrel:	14 months
Age of vines:	16-18 years	Vineyard yields:	4-5 tonnes/ha (1.7-2 t/acre)
Suitable for vegans:	Yes		