



YOU CAN TASTE IT FROM WHERE YOU ARE

SPICE TRADER 2012



Heartland is the place between the vines that offers the best view of the gum trees.

Variety: Shiraz [58%] and
Cabernet Sauvignon [42%]
Region: Langhorne Creek
Soil: Sandy loam

This is our first vintage of *Spice Trader*. Just as the spice traders of old, we invest our time and effort and risk all in search of those exotic flavours. We join you in the hunt for those elusive spices that fascinate our palates and capture our imaginations. Wine should be an adventure.

Tasting Notes:

This is a very dark glass of juicy and delicious red. A burst of intense primary fruit greets the palate with blueberries, blackberries and currants. These powerful fruit notes can engulf the uninitiated, but waves of spice can be discovered by seasoned flavor explorers.

Vinification:

The Shiraz and Cabernet Sauvignon are fermented separately with specific parcels included for their ability to offer greater complexity and character. Time in barrel permits a softening of the wine's structure. It also offers a complex expression of the fruit and helps the exotic notes of spice to be discovered.

2012 Vintage:

2012 is a year of exceptional quality. Late September frosts reduced yields between 10 and 40% depending on the vineyard. A long and relatively cool ripening season allowed for full development of the fruit flavours. The wines retain their natural acidity while conveying the full range of fruit flavours and deep colours we want. 2012 is the best vintage in a long time.

Alc/Vol:	14.5%	Maturation Vessel:	French and American oak hogsheads in combination
Age of vines:	15-18 years	Time in barrel:	12 months
Age of barrels:	2-3 years	Suitable for vegans:	Yes
Optimum drinking:	2014-2018		