
HEART & SOIL

RESERVE SHIRAZ 2014



HEART & SOIL wines are the pure expression of Australia's blue skies, sunshine and ancient landscape.

Our ancient and pristine soils harness the warmth of our sunlit landscape. They help us to create hearty wines that we are proud to drink and offer to you.

Winemaker: Ben Glaetzer
Region: Langhorne Creek
Soil: Sandy loam
Variety: Shiraz [100%]

Tasting Notes:

The aromas of this young wine are as tempting as they are intoxicating. The depth of black forest fruit is framed by the smooth chocolate and vanilla of judicious oak. The lingering finish foreshadows a wine with many years of potential cellaring ahead.

Vinification:

The grapes are selected from some of the best Shiraz vineyards in the region. These vineyards are chosen for the consistent intensity and texture of the fruit. The strictest pruning techniques are used. The fruit for the Reserve Shiraz was harvested at night and then crushed to small open top stainless steel fermenters. After 24 hours of skin contact fermentation was commenced with our Rhône isolate yeast. Following 9 days of cool fermentation on skins and pumped over 3 times daily, the wine was transferred to French and American oak hogsheads for 14 months maturation.

2014 Vintage:

2014 followed the classic road of a late vintage accompanying a late Easter. Deep soil moisture from a traditional winter flood bolstered us against the warm summer days, as did the cooling Langhorne Creek winds.

Alc/Vol: 14.5%
Age of vines: 40 years ++
Age of barrels: New
Cellaring potential: 10 years +

Maturation Vessel: French and American oak hogsheads in combination
Time in barrel: 14 months
Suitable for vegans: Yes