
HEART & SOIL

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 deep ruby colour foreshadows aromas of raspberries and black currants. These notes are echoed on the palate and complimented by dark chocolate and a dusting of spice. The intensity of the fruit sits in perfect balance with the texture of the wine.

Vinification:

The Shiraz was de-stemmed, crushed and pumped over twice a day for ten days. The wine matured for 12 months in oak prior to bottling.

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.

Maturation Vessel: 100% oak
Age of vines: 16-20 years
Cellaring Potential: 5-10 years
Suitable for vegans: Yes

Time in barrel: 12 month
Oak Type: Selected French and American barrels in combination [300 litre]
Alc/Vol: 14.5%
Age of barrels: 0 - 4 years