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# HEART & SOIL

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## SHIRAZ 2015

**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.

### 2015 Vintage:

Good winter rainfall offered cover crops for a moisture-retaining mulch throughout the dry spring and summer. The lack of rainfall over the growing period led to lower yields. Summer saw mostly cool temperatures and an early vintage with most of the region's fruit off by early April. The Langhorne Creek wine region benefits from cooling afternoon breezes from Lake Alexandrina and this season was no exception. The welcome breezes helped keep overnight temperatures down, enabling fruit to maintain natural acidity.

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

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