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# HEART & SOIL

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## SMOOTH RED BLEND 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:** Cabernet Sauvignon, Shiraz, Lagrein

### Tasting Notes:

Cabernet Sauvignon & Shiraz give this wine a rich, savoury character and good structure. A splash of Lagrein contributes spice & tannin. The tightness and structure of the Lagrein, pulls the wine together and makes this blend a perfect match with food.

### Vinification:

Each individual variety was fermented on skins for 5 days before pressing. Maturation in 2 and 3-year-old oak barrels. All ferments were kept cool to enhance the aromatics and to keep the tannins soft.

### 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.

<b>Alc/Vol:</b>	14.5%	<b>Maturation vessel:</b>	100% oak
<b>Oak type:</b>	French & American	<b>Age of barrels:</b>	2-3 years
<b>Time in barrel:</b>	12 months	<b>Age of vines:</b>	15-20 years
<b>Optimum drinking:</b>	1-3 years		