

HEARTLAND



YOU CAN TASTE IT FROM WHERE YOU ARE

SPICE TRADER SHIRAZ CABERNET 2016

Just as the spice traders of old, we risk all in search of 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.

Winemaker: Ben Glaetzer
Region: Langhorne Creek
Soil: Sandy loam
Variety: Shiraz [50%] + Cabernet Sauvignon [50%]

Tasting Notes:

The limited quantity of this vintage is made all the more tragic by the amazing quality it has given us. The perfect balance of these two classic grapes give a clear picture of the beauty of Langhorne Creek. Soft, supple and ready for immediate enjoyment, the vibrant tannin profile offers a perfect counterpoint to the rich fruit flavours.

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.

2016 Vintage:

Ben reckons this might be the finest vintage he has ever seen from Langhorne Creek. Only time will tell. Harvest was more generous than the previous few years, with above average quantity and quality. Total degree days were up from the last three years, with wonderful ripeness levels recorded leading to amazing fruit intensity. This may supersede the 2012 vintage for overall quality and has led to a very happy winemaker.

Alc/Vol: 14.5%
Maturation Vessel: French and American oak hogsheads in combination
Age of vines: 25+ years
Age of barrels: 1-3 years
Time in barrel: 12 months
Optimum drinking: 1-5 years
Suitable for vegans: Yes

