

HEARTLAND



YOU CAN TASTE IT FROM WHERE YOU ARE



SPICE TRADER SHIRAZ 2015

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 [100%]

Tasting Notes:

Rich and intense, this wine over delivers in spades. Pepper and black spice dominate the nose while the fruit builds in the glass. On the palate are found the warming richness of dark berry fruits and spice that bring joy to the hearts of all Shiraz lovers.

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 provided 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.

Alc/Vol: 14.5%
Maturation Vessel: French and American Oak
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