

HEARTLAND



YOU CAN TASTE IT FROM WHERE YOU ARE



Shiraz 2018

Heartland is the place between the vines that offers the best view of the gum trees.

We produce wines that remain true to the recognized Australian style, and the cool climate of Langhorne Creek. Heartland Shiraz is a pure expression of Australia's most iconic variety.

Winemaker: Ben Glaetzer
Region: Langhorne Creek
Soil: Sandy loam
Variety: Shiraz

Tasting Notes:

A purple rim encompasses a core of deep ruby. The aromas are surprisingly dominated by red rather than black fruits and hints of spice. The blackberry fruit of the palate is accompanied by a playlist of spices, with cinnamon and licorice on high rotation.

Vinification:

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

2018 Vintage:

Steady winter rainfall and multiple flood events gave us a good storage of moisture and healthy vines leading into the growing season. Higher than average summer temperatures have offered up robust fruit characters that Shiraz loves to present.

Alc/Vol: 14.5%
Age of vines: 20yrs+
Age of barrels: 2-3yrs
Cellaring potential: 5-7yrs

Maturation vessel: French and selected American hogsheads in combination
Time in barrel: 12 months
Suitable for vegans: Yes