



YOU CAN TASTE IT FROM WHERE YOU ARE

## HEARTLAND SHIRAZ 2012

*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, while ensuring a balanced structure and appealing texture. Heartland Shiraz is a pure expression of Australia's most iconic variety.

**Region:** Langhorne Creek 86%, Limestone Coast 14%

**Soil:** Langhorne Creek: Sandy loam.  
Limestone Coast: Grey marl over deep limestone

**Variety:** Shiraz

### **Tasting Notes:**

The intense colour preempts a wine of dense, layered black fruit. The aromas of anise and cracked pepper are enveloped in classic blackberry. An echo of mint is brought to the palate by the addition of a small amount of Limestone Coast fruit. The glass coating texture belies a wine of restraint and balance. The fruit weight is a perfect counterpoint to the structure imparted by oak and skin contact.

### **Vinification:**

The fruit was crushed, then pumped over twice a day for nine days to enhance colour and flavour. Fermentation with our Rhône isolate yeast was at 18°-24°C. Extended maceration resulted in savoury, supple tannins and an approachable palate. The wine matured for 14 months in oak prior to bottling.

### **2012 Vintage:**

2012 is a year of exceptional quality. Late September frosts reduced yields between 10 and 40% depending on the vineyard. A long and relatively cool ripening season allowed for full development of the fruit flavours. The wines retain their natural acidity while conveying the full range of fruit flavours and deep colours we want. 2012 is the best vintage in a long time.

<b>Alc/Vol:</b>	14.8%	<b>Maturation Vessel:</b>	100% oak
<b>Age of vines:</b>	18-20 years	<b>Oak Type:</b>	French and selected American barrels in combination
<b>Time in barrel:</b>	14 month	<b>Age of barrels:</b>	New - 4 year old hogsheads [300 litre]
<b>Suitable for vegans:</b>	Yes		

