



CAN TASTE IT FROM WHERE YOU ARE

HEARTLAND SHIRAZ 2014

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:

The deep ruby colour foreshadows aromas of black currants and raspberry compote. These notes are echoed on the palate and complimented by dark chocolate and a dusting of nutmeg. The intensity of the fruit sits in perfect balance with the texture of the wine.

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. Grapes normally reserved for our *Directors' Cut Shiraz* have been used in this vintage of *Heartland Shiraz*. We hope you will agree this is the best *Heartland Shiraz* we have made.

2014 Vintage:

2014 followed the classic road of a late vintage accompanying a late Easter. Deep soil moisture from a traditional winter flood bolstered us against the warm summer days, as did the cooling Langhorne Creek winds. We were spared the late February rains that harried other regions in South Australia.

Alc/Vol: 14.5%
Age of vines: 16-20 years

Time in barrel: 12 month
Age of barrels: 0 - 4 years
Cellaring Potential: 5-10 years

Maturation Vessel: 100% oak
Oak Type: Selected French and American barrels in combination [300 litre]

Suitable for vegans: Yes

