

HEARTLAND



YOU CAN TASTE IT FROM WHERE YOU ARE

SPICE TRADER CABERNET SHIRAZ 2018

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: Cabernet Sauvignon [75%] + Shiraz [25%]

Tasting Notes:

The colour evokes rich crimson cloaks and rubies with an opaque core of intense fruit. Old fashioned licorice straps and ripe raspberries ride shotgun while blackberry fruit drives the wagon across the plain. The palate is all about the fruit with enough structure to see you home. The length of finish surprises while it delights. It stands and delivers. Honestly...

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.

2018 Vintage:

Steady winter rainfall and multiple flood events gave us a good storage of moisture and healthy vines leading into the growing season. Summer temperatures have offered up robust fruit characters and bold structure that Cabernet Sauvignon loves to present.

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

