

HEARTLAND

SPICE TRADER

SHIRAZ | 2021

“ *JUST LIKE THE SPICE TRADERS OF OLD,
WE RISK ALL IN THE SERCH OF EXOTIC FLAVOURS* ”

WINEMAKING

Winemaker: Ben Glaetzer

Region: Langhorne Creek

Soil: Sandy Loam

Variety: Shiraz

Age of Vines: 25 Years +

Maturation: 12 months in second use French and American oak hogsheads.

Vinification: Our Shiraz was de-stemmed, crushed and pumped over twice a day for nine days.

The wine matured for 12 months in oak prior to bottling.

WINE NOTES

Tasting Notes:

The aromas are of a fresh berries and plum jam. It opens up on the palate to reveal blackberry and raspberry and an array of soft spices that will remind you of Christmas or Thanksgiving.

The layers of flavor will surprise and delight. This is ready for enjoyment any time from release.

2021 Vintage:

Good ground cover formed from winter rains bolstered the vineyards through a warm and dry spring. Problem free flowering led to even berry development and a stable and relatively easy vintage. Natural acidity was once again the gift of the cool lake breeze.

Langhorne Creek had cooler nights than the coolest parts of the Adelaide Hills and this meant a long growing season. We were still harvesting until mid-April. The above average yields are a blessing as the fruit is amazing.

