

HEARTLAND

SHIRAZ | 2021



WINEMAKING

Winemaker: **Ben Glaetzer**

Region: Langhorne Creek

Soil: Sandy Loam

Variety: Shiraz

Age of Vines: 20 Years +

Maturation: 12 months in second use French and American oak hogsheads. 2nd & 3rd year barrels

Vinification: The Shiraz was de-stemmed, crushed and pumped over twice a day for ten days in cool ferment tanks.

The wine was matured in older oak barrels for twelve months prior to bottling.

WINE NOTES

Tasting Notes:

To the eye it is all impenetrable, opaque purple. Aromas of fresh boysenberry and homemade plum jam are accented by classic cinnamon, liquorice and black pepper.

The palate is fresh, lively and layered with dark forest fruits. Well-integrated tannins carry the fruit through to a long finish. Enjoy now and over the next decade

2021 Vintage:

This vintage will be heralded as one of the best of the last 10 years.

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.