

# HEARTLAND

## SPICE TRADER

### SHIRAZ | 2022



IN YEARS GONE BY, THE BRITISH AND DUTCH EAST INDIA COMPANIES EXPLORED THE WORLD IN SEARCH OF HERBS AND SPICES TO MAKE THEIR FORTUNES. THIS IS WHY EUROPE LEARNT OF AUSTRALIA.

TODAY WE TAKE THE SPICES THAT ABOUND IN THE FLAVOURS OF LANGHORNE CREEK AND SHARE THEM WITH WINE LOVERS AROUND AUSTRALIA AND THE WORLD.

A PURE EXPRESSION OF LANGHORNE CREEK FRUIT BY BEN GLAETZER.

#### 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 2022 Spice Trader Shiraz wears a purple coat with a fine maroon trim. The aromas are of plump Ribena inspired blackcurrant with hints of smoked almonds and quince.

Lush black fruits spiral around the palate leaving echoes of cinnamon and cherry syrup. The long soft finish cools the throat and teases with more flavour and entices you on to another sip.

2022 Vintage:

2022 has been one of the best vintages experienced in Langhorne Creek.

Mid-winter rainfall was above-average and a few riverside vineyards also received a small flood giving the soil a good soak. The rainfall ceased quickly in September

As usual, cooling breezes across Lake Alexandrina helped to maintain excellent natural acidity. Extended periods of southerly air streams kept conditions cool with excellent flavour and acidity.