

HEARTLAND



YOU CAN TASTE IT FROM WHERE YOU ARE



Shiraz 2021

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:

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 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.

Vinification:

The Shiraz was de-stemmed, crushed and pumped over twice a day for twelve days. The wine was matured in older oak barrels for twelve months prior to bottling.

2021 Vintage:

Good ground cover formed from winter rains bolstered the vineyards through a warm and dry spring. 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. This vintage will be heralded as one of the best of the last 10 years.

Alc/Vol: 14.5%
Age of vines: 20yrs+
Age of barrels: 2-3yrs
Cellaring potential: 5-7yrs

Maturation vessel: French and selected American hogsheads in combination
Time in barrel: 12 months
Suitable for vegans: Yes