

HEARTLAND



YOU CAN TASTE IT FROM WHERE YOU ARE



Shiraz 2016

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:

The vibrant aromas of fresh fruit surpass any previous vintage while maintaining the usual depth of spice character. The palate pops with fresh berries and finishes with hints of pepper and spice and all things nice. This little ripper is rich enough for cold winter nights and generous enough to match anything the grill has to offer.

Vinification:

The Shiraz was de-stemmed, crushed and pumped over twice a day for ten days. The wine matured for 12 months in oak prior to bottling. The low yields of fruit offered wonderful concentration. We believe that *Heartland Shiraz* is going from strength to strength. Demand suggests we might be right.

2016 Vintage:

Ben reckons this might be the finest vintage he has ever seen from Langhorne Creek. Only time will tell. Harvest was more generous than the previous few years, with above average quantity and quality. Total degree days were up from the last three years, with wonderful ripeness levels recorded leading to amazing fruit intensity. This may supersede the 2012 vintage for overall quality and has led to a very happy winemaker.

Alc/Vol: 14.5%
Age of vines: 20yrs+
Age of barrels: 0-4yrs
Cellaring potential: 5-10yrs

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