


HEARTLAND

2005 Shiraz

 Heartland Wines was created by a small group of leading South Australian wine identities who are all good friends and share a passion for making great wine. The directors include second generation winemaker Ben Glaetzer and wine industry professionals Grant Tilbrook and Vicki Arnold.

All the wines are made by Ben Glaetzer and are made with fruit from the director's own mature vineyards in the Limestone Coast and Langhorne Creek, South Australia.

Region: 56% Limestone Coast 44% Langhorne Creek

Variety: Shiraz 100%

Vinification: The wine was pumped over twice a day and spent six days on skins. Light and heavy toasted French oak maturation for 16 months.

2005 Harvest: The 2005 vintage provided us with a set of challenging yet fulfilling conditions. Low bunch counts meant for a below average crop, the result of which being highly concentrated fruit. A mild growing season and a slightly warm vintage allowed relatively consistent rate of ripening throughout all varieties in the Langhorne Creek and Limestone Coast districts. From a Heartland point of view this meant that we were able to attain full concentration of flavour early in the season and therefore avoid high alcohol levels. At this stage of development the 2005 wines are showing more intense dark berry fruit than their 2004 counterparts and also show slightly elevated tannin levels. In terms of approachability this means the 2005 wines will show more levels of upfront fruit.

Tasting notes: A dark, rich purple colour. This delicious black Shiraz has hints of chocolate, menthol and tobacco leaf on the nose. Plums, blackcurrant and spice flavours abound on the palate and are perfectly balanced by fine, supple tannins.

Alcohol: 14.5%

Total Acidity: 6.7 g/l

PH: 3.50

Residual sugar: 0.8g/l