



YOU CAN TASTE IT FROM WHERE YOU ARE

HEARTLAND SHIRAZ 2013

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, while ensuring a balanced structure and appealing texture. Heartland Shiraz is a pure expression of Australia's most iconic variety.

Region: Langhorne Creek

Soil: Sandy loam.

Variety: Shiraz

Tasting Notes:

The dark colour preempts a wine of dense, layered black fruit. The aromas of anise and cracked pepper are enveloped in classic blackberry. The glass coating texture gives way to freshness on the finish resulting in a fine balance. The structure imparted by oak and skin contact integrates well with the bright, but intense fruit.

Vinification:

The fruit was de-stemmed, crushed and pumped over twice a day for nine days to enhance colour and flavour. Fermentation with our Rhône isolate yeast was at 18°-24°C. Extended maceration resulted in savoury, supple tannins and an approachable palate. The wine matured for 14 months in oak prior to bottling.

2013 Vintage:

2013 is a gentle year that has yielded wines of great potential. The growing period presented a minor frost event in September and a cool early flowering period. Overall yields were 5% down on the already reduced 2012 vintage. A dry lead up to harvest led to a frantic run between early February and late March, getting all the fruit in at the right time.

"A good year for the grapes and the people who work with them." –Johnny Glaetzer, Grower Liaison

Alc/Vol:	14.5%	Maturation Vessel:	100% oak
Age of vines:	18-20 years	Oak Type:	Selected French and American barrels in combination
Time in barrel:	14 month	Age of barrels:	New - 4 year old hogsheads [300 litre]
Suitable for vegans:	Yes		

