



## HEARTLAND SHIRAZ 2015

*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 deep ruby colour predicts aromas of black currants and smokehouse bacon. These notes are accompanied on the palate by dark chocolate and a wisp of pepper spice. The power and intensity of the wine is undeniable and well beyond expectation.

### 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.

### 2015 Vintage:

Good winter rainfall provided cover crops for a moisture-retaining mulch throughout the dry spring and summer. The lack of rainfall over the growing period led to lower yields. Summer saw mostly cool temperatures. The Langhorne Creek wine region benefits from cooling afternoon breezes from Lake Alexandrina and this season was no exception. The welcome breezes helped keep overnight temperatures down, enabling fruit to maintain natural acidity. 2015 saw an early vintage with most fruit off by early April.

**Alc/Vol:** 14.5%  
**Age of vines:** 20+ years  
**Cellaring Potential:** 5-10 years  
**Oak Type:** Selected French and American barrels in combination [300 litre]  
**Suitable for vegans:** Yes

**Maturation Vessel:** 100% oak  
**Time in barrel:** 12 month  
**Age of barrels:** 0 - 4 years



*Safra 2015. Jantar em 05/11/2019. Pantucci Trattoria.*

[www.heartlandwines.com.au](http://www.heartlandwines.com.au)