



HEARTLAND

YOU CAN TASTE IT FROM WHERE YOU ARE

Langhorne Creek

Owner and winemaker Ben Glaetzer's work in Langhorne Creek is one of the most exciting stories in Australia today. Ben found and grew excited at older, high quality vineyards he had seen in the cool-climate Langhorne Creek area, Australia's oldest settled wine region, one hour south of Adelaide and southeast of McLaren Vale. With a temperature summation approximately equivalent to Alsace, the best Langhorne Creek vineyards benefit from very cool nights that offset warm days, with temperature swings that can reach nearly 40 degrees within a day, the "Lake Doctor" phenomenon. The Heartland Wines from Langhorne Creek display the originality and appeal of the area's regional and varietal characteristics - they are food-friendly, balanced wines offering tremendous value.

Full of elusive spices that fascinates the palate and captures imagination, this blend gives plum, cherry and spice of shiraz and matches it with the blackcurrant and fine tannin structure

The Langhorne creek climate and the sandy loam soils make for a Shiraz that is savory, rich and yet balanced and restrained.

Soils: Sandy loam soils.

Farming: These vineyards are farmed sustainably. Grape Varieties: 52% Shiraz, 48% Cabernet Sauvignon.

WINEMAKING

Vinification: Shiraz and Cabernet Sauvignon, fermented separately with specific parcels included for their ability to offer greater complexity and character.

Aging: 12 months in barrel (2-3 years old French and American oak hogsheads).

VINTAGE

Climate: The 2014 comes from 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. Reduced and variable fruit set in early flowering blocks impacted yields particularly for early Cabernet Sauvignon.

TASTING NOTE

This is an intense glass of juicy and delicious red. A burst of dark primary fruit hits the palate with a compote of blueberries, blackberries and currants. These powerful fruit notes can engulf the uninitiated, but waves of spice, fresh spearmint and dried herbs can be discovered by seasoned flavor explorers.