

Heartland Shiraz is an elegant and pure expression of one of Australia's most iconic varieties. It is true to Australian style, while ensuring a balanced structure and appealing texture.

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

Soils: Sandy loam soils.

Farming: These vineyards are farmed sustainably.

WINEMAKING

Vinification: The Shiraz was de-stemmed, crushed and pumped over twice a day for ten days. Grapes that are normally reserved for the Directors' Cut Shiraz have been used in this vintage of Heartland Shiraz.

Aging: The wine was matured for 14 months in oak prior to bottling.

VINTAGE

Climate: 2014 followed the classic road of a late vintage accompanying a late Easter. Deep soil moisture from a traditional winter flood bolstered the winery against the warm summer days, as did the cooling Langhorne Creek winds. The region was spared from the late February rains that harried other regions in South Australia.



JEB DUNNUCK

"The 2014 Shiraz comes from Langhorne Creek and was brought up all in French and American oak. It's a spicy, peppery, complex and medium-bodied effort that has plenty of fruit, as well as integrated acidity and a clean finish. It's a high-quality fruit bomb to enjoy over the coming couple of years."