

HEARTLAND



YOU CAN TASTE IT FROM WHERE YOU ARE

SPICE TRADER CABERNET SHIRAZ 2017



Just as the spice traders of old, we risk all in search of exotic flavours. We join you in the hunt for those elusive spices that fascinate our palates and capture our imaginations. Wine should be an adventure.

Winemaker: Ben Glaetzer
Region: Langhorne Creek
Soil: Sandy loam
Variety: Cabernet Sauvignon [70%] + Shiraz [30%]

Tasting Notes:

2017 will not last long as painstaking selection was necessary to get the quality to wanted and that meant there is not much to share. The very dark core of this wine stretches all the way to the ruby rim. The aromas re of freshly crushed blackberries and preserved cherries accented by hints of dark chocolate and cardamom. The palate echoes this with soft forward black fruit dominating anisette, persimmon and classic fruit cake notes. A long mellow finish completes the picture.

Vinification:

The Shiraz and Cabernet Sauvignon are fermented separately with specific parcels included for their ability to offer greater complexity and character. Time in barrel permits a softening of the wine's structure. It also offers a complex expression of the fruit and helps the exotic notes of spice to be discovered.

2017 Vintage:

We had our work cut out for us in 2017. Not all wines were made and there wasn't much of the rest either. Reminiscent of long-past vintages, the grape harvest for 2017 kicked off a good two weeks later than the previous year in Langhorne Creek, with reds not hitting their stride until late March.

Alc/Vol: 14.5%
Maturation Vessel: French and American oak hogsheads in combination
Age of vines: 25+ years
Age of barrels: 1-3 years
Time in barrel: 12 months
Optimum drinking: 1-5 years
Suitable for vegans: Yes