



LANDHAUS

Driven by Desire

Wisdom + Intellect + Nature + Emotion

THE HERO SHIRAZ MOURVÉDRE

VINEYARDS

The Shiraz (50%) Mourvèdre (50%) is sourced from old low yielding vineyards in the Barossa Valley. The yield for 'The Hero' was between 1 to 2 tonnes to the acre.

WINEMAKING

Fermented in 1 and 2 tonne open fermenters, the Shiraz and Mourvèdre are fermented on skins for 7 to 8 days at a cool temperature to enhance the pure berry fruit and is hand plunged 3 times daily. It completed primary and MLF in oak and then matured for 10 months in oak, matured on lees to maintain fruit profile and animation, minimal SO₂. Topped up every 3 weeks.

OAK TREATMENT

The 'The Hero' spent 10 months in: 2-4 Year Old French Oak.

TASTING NOTES

This blend shows fragrant and complex red currant, blueberry, spice and chocolate aromas wafting from the glass. This complexity carries through to the mouth with intense and rich fruit flavours dominating. The texture is silky, viscous and mouth-filling with lively acid and fine tannins providing great balance and structure. Will age reliably under stelvín for 7-12 years.

