

HEARTLAND

2006 Directors' Cut



Heartland Wines was created by a small group of leading South Australian wine identities who are all good friends and share a passion for making great wine. The directors include winemakers Ben Glaetzer and wine industry professionals Grant Tilbrook and Vicki Arnold.



All the wines are made by Ben Glaetzer and are made with fruit from the directors' own mature vineyards in the Limestone Coast and Langhorne Creek, South Australia.

Region: 89% Langhorne Creek, 11 % Limestone Coast

Soil: Langhorne Creek: Sandy loam.
Limestone Coast: Black loam over terra rossa subsoil and deep limestone

Variety: Shiraz 100%

2006 Vintage: The 2006 vintage provided us with very favourable growing conditions, with a mild spring encouraging good early season growth. Regular rainfall was experienced in both the Langhorne Creek & Limestone Coast districts. Growers were rewarded with steady growth and ripening conditions through to an early vintage. The shiraz from the Langhorne Creek district in particular produced good concentration of colour and flavour. For Heartland, this meant that we were able to attain fruit of optimum ripeness of flavours and tannins.

Vinification: Directors' Cut shiraz was harvested at night and then crushed to open top stainless steel 2-tonne fermenters. After 24 hours of skin contact the wine was inoculated with a Rhône isolate yeast chosen for its ability to ferment efficiently at cool temperatures. Following 9 days fermentation on skins and handplunging 3 times daily, the wine was pressed via a 2-tonne airbag press directly to barrel. Malolactic fermentation proceeded in oak (70% new Allier and 30% new Kentucky) before the wine was topped and left on lees for 6 months (battonage – once per week). The barrels were then racked and refilled before a further 8 months maturation. Blending was carried out before the wine was settled in tank and then bottled.

Yield: 4-5 tonnes/ha (1.7-2 tons/acre)

Tasting Notes: This flagship wine made from the finest selection of shiraz from each vintage is an opaque purple colour with dark purple hues. It shows superb aromas of a complex mix of violets, chocolate and cigar-box lift. The 89% Langhorne Creek shiraz in this year's wine, adds palate richness and chocolate/mocha characters on the nose. The Limestone Coast component adds the fine acidity and peppery nose. The palate is an explosion of flavour. Lashings of cassis, briary fruit flavours and spiced plum, followed by back palate flavours of spice, liquorice and white pepper. Fine grained, soft tannins and perfect balance followed by a very long lingering finish with hints of blackberry and plum.

Alcohol: 14.5%

Total Acidity: 6.2g/l

pH: 3.3

Residual Sugar: 0.5g/l

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