



HEARTLAND

Directors' Cut

SHIRAZ 2008

All Heartland wines are made by Ben Glaetzer with fruit from our mature vineyards at Langhorne Creek (one of Australian's oldest wine regions) and Limestone Coast in South Australia.

Variety: Shiraz 100%

Region: Langhorne Creek 68%, Limestone Coast 32%

Soil: Langhorne Creek: Sandy loam.
Limestone Coast: Grey marl over deep limestone

Tasting Notes:

Our flagship wine is made from the finest selection of Shiraz from each vintage. As with films, the director's cut is regarded as the definitive version – no compromises.

The 2008 Directors' Cut is a brooding dark red with purple hues. Liquorice, clove spice, black fruits and wisps of French oak are apparent on the nose.

The palate show hints of cedar, plums and minerality and displays complexity, depth of flavour and abundant tannin. European in style, with savoury characters, and wonderful mouth-feel.

The Directors' Cut joins the rest of the Heartland range under screwcap for the 2008 release.

Vinification:

Directors' Cut Shiraz was harvested at night and then crushed to open top stainless steel fermenters. After 24 hours of skin contact the wine was inoculated with a Rhône isolate yeast. Following 7-8 days fermentation on skins and hand-plunging 3 times daily, the wine was transferred to oak (80% French, 20% American) for malolactic fermentation.

The wine was then topped and left on lees for 6 months with "battonage" (lees stirring) once a week. The barrels were racked and refilled before a further 8 months maturation prior to bottling.

2008 Vintage:

2008 was a vintage of extremes but resulted in some excellent parcels of fruit. It was an early, compressed harvest period for both Langhorne Creek & Limestone Coast. The first half of the vintage was mild and dry throughout February, but as March approached, most South Australian regions were defined by a record-breaking heat wave. The fruit for Directors' Cut required special attention to avoid overstress during the final stages of ripening. Adequate canopy cover was essential to minimise the effect of the heat and ensure fruit quality.

Alc/Vol:	14.5%	Maturation Vessel:	100% oak
Total Acidity:	6.6 g/l	Oak Type:	80% French, 20% American
PH:	3.48	Age of barrels:	New
Residual sugar:	0.8g/l	Time in barrel:	14 months
Age of vines:	25-30 years (Langhorne Creek) 16-18 years (Limestone Coast)		
Vineyard yields:	3.6 tonnes/ha (1.5 tons/acre)		
Cellaring potential:	6-10 years		