



HEARTLAND

Directors' Cut

SHIRAZ 2007

Heartland Wines was created by a small group of leading South Australian wine identities. The directors include winemaker Ben Glaetzer and wine industry professionals Grant Tilbrook and Vicki Arnold.

All Heartland wines are made with fruit from the directors' own, mature vineyards at Limestone Coast (23km north of Padthaway) and Langhorne Creek (east of Adelaide, on the Fleurieu Peninsula – one of Australia's oldest wine regions).

Variety: 100% Shiraz

Region: 57% Langhorne Creek, 43% Limestone Coast

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

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 chosen for its ability to ferment efficiently at cool temperatures. Following 7-8 days fermentation on skins and hand-plunging 3 times daily, the wine was transferred to oak (50% new Allier & 50% new Kentucky) 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.

Tasting notes:

Our flagship wine is made from the finest selection of Shiraz from each vintage. The 2007 vintage has the most intense, dark colour we have seen. Fine grained, soft tannins give structure and perfect balance.

Flavours of rich chocolate and coffee reflect the dominance of Langhorne Creek fruit in the blend, with the nose displaying spicy, cracked black pepper characters. The Limestone Coast component adds fine acidity and length on the palate.

2007 Vintage:

Langhorne Creek experienced a dry, mild season with consistent sunny days followed by cool nights, which allowed for ideal ripening. Most vineyards showed smaller canopies, low yields, small bunches and berry size.

Drought and frost reduced the yield in Limestone Coast by 50%. At Heartland we had very little frost damage and the reduction in yield resulted in some excellent fruit. Overall, 2007 reds ripened slowly and have fantastic colour with fleshy, rounded tannins and impressive structure

Alc/Vol:	15.0%	Maturation Vessel:	100% oak
Total Acidity:	6.9 g/l	Oak Type:	50% French, 50% American
PH:	3.3	Age of barrels:	New
Residual sugar:	0.6g/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).		