

HEARTLAND

2004 Directors' Cut Shiraz

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 are second generation winemakers Ben Glaetzer and Scott Collett, fifth generation viticulturalist Geoff Hardy and wine industry professionals Grant Tilbrook and Vicki Arnold.

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

Region: Langhorne Creek 60%, Limestone Coast 40%

Variety: Shiraz 100%

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 Rhone Isolate yeast chosen for its ability to ferment efficiently at cool temperatures. Following 9 days fermentation on skins 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. 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.

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 60% Langhorne Creek Shiraz in this year's wine, adds palate richness and chocolate/mocha characters on the 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%