



YOU CAN TASTE IT FROM WHERE YOU ARE

DIRECTORS' CUT SHIRAZ 2012

Heartland is the place between the vines that offers the best view of the gum trees.

Directors' Cut is Heartland's most powerful expression of Langhorne Creek's classic varietals.

Variety: Shiraz

Region: Langhorne Creek

Soil: Sandy loam

Tasting Notes:

The deep colour gives a clue to the concentration of aromas and flavours to follow. Dark cherry and blackberry fruit dominate the nose with undercurrents of black licorice and pepper. The palate brings to mind a berry compote enriched by elusive hints of spice. Directors' Cut Shiraz is famous for its poise and balance and this vintage is no exception. It is reminiscent of the classic 2004 vintage, but may be the best Directors' Cut to date.

Vinification:

The grapes are selected from some of the best vineyards in the region including Teangi and Pasquin. These vineyards are chosen for the consistent intensity and texture of the fruit. The strictest pruning techniques are used. The fruit for Directors' Cut Shiraz was harvested at night and then crushed to small open top stainless steel fermenters. After 24 hours of skin contact fermentation was commenced with our Rhône isolate yeast. Following 8 days of cool fermentation on skins and hand-plunging 3 times daily, the wine was transferred to French and American oak hogsheads for 14 months maturation.

2012 Vintage:

2012 is a year of exceptional quality and below average quantity. Late September frosts reduced yields between 10 and 40% depending on the vineyard. A long and relatively cool ripening season allowed for full development of the fruit flavours. The wines retain their natural acidity while conveying the full range of fruit flavours and deep colours we want. 2012 is the best vintage in a long time.

Alc/Vol: 14.8%

Age of vines: 30 years

Age of barrels: New

Cellaring potential: 10 years or more

Maturation Vessel: French and American oak hogsheads in combination

Time in barrel: 14 months

Suitable for vegans: Yes

