



DIRECTORS' CUT SHIRAZ 2015

Directors' Cut is Heartland's most powerful expression of Langhorne Creek's classic varietals. Only the best fruit makes the "cut".



Winemaker: Ben Glaetzer
Region: Langhorne Creek
Soil: Sandy loam
Variety: Shiraz

Tasting Notes:

Precise balance is the calling card of the 2015 vintage. The aromas are surprisingly diverse for such a young wine. Dark fruits envelope spice and herb characters that evolve in the glass. Directors' Cut Shiraz is enhanced by judicious oak that gives a framework to the generous fruit. The lingering finish is typical of this wine and predicts a long and distinguished future.

Vinification:

The grapes are selected from some of the best Shiraz vineyards in the region. 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 11 days of cool fermentation on skins and pumped over 3 times daily, the wine was transferred to French and American oak hogsheads for 14 months maturation.

2015 Vintage:

Good winter rainfall offered cover crops for a moisture-retaining mulch throughout the dry spring and summer. The lack of rainfall over the growing period led to lower yields. Summer saw mostly cool temperatures and an early vintage with most of the region's fruit off by early April. The Langhorne Creek wine region benefits from cooling afternoon breezes from Lake Alexandrina and this season was no exception. The welcome breezes helped keep overnight temperatures down, enabling fruit to maintain natural acidity.

Alc/Vol: 14.5%
Age of vines: 50 years ++
Age of barrels: New
Cellaring potential: 15 years +

Maturation Vessel: French and American oak hogsheads in combination
Time in barrel: 14 months
Suitable for vegans: Yes