

DIRECTORS' CUT SHIRAZ 2016



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:

This is the most subtle and nuanced incarnation of this stand out wine to date. The delicacy of the 2016 vintage is showcased in this poised wine that still manages to express all the intensity we have come to expect from Directors' Cut. Look for fresh fruit character to lead the charge and the targeted use of oak to offer perfectly balanced structure.

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. In the 2016 vintage we limited ourselves to 80% new oak to ensure the fruit remained the focus and the guiding light of the wine.

2016 Vintage:

Ben reckons this might be the finest vintage he has ever seen from Langhorne Creek. Only time will tell. Harvest was more generous than the previous few years, with above average quantity and quality. Total degree days were up from the last three years, with wonderful ripeness levels recorded leading to amazing fruit intensity. This may supersede the 2012 vintage for overall quality and has led to a very happy winemaker.

Alc/Vol: 14.5% Maturation Vessel: French and American oak
Age of vines: 50 years ++ hogsheads in combination

Age of barrels: 80% new **Time in barrel:** 14 months

Cellaring potential: 15 years + Suitable for vegans: Yes