

HEARTLAND



LANGHORNE CREEK WINES

DIRECTORS' CUT SHIRAZ 2013 MAGNUM 1.5L

Directors' Cut is Heartland's most powerful expression of Langhorne Creek's classic varietals. Only the best fruit makes the "cut". The gift boxed 1.5L magnum makes a statement gift that is beautiful for a special occasion or cellar storage.



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

Tasting Notes:

This soft and generous vintage allowed Directors' Cut Shiraz to display all its youthful beauty. The dark berry fruit is immediately accessible and the flavours of cocoa, spice, licorice and chocolate-coated coffee bean are laid out for all to enjoy like a dinner platter. This is a wine to be shared and contemplated with friends.

Vinification:

The grapes are selected from some of the best 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 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.

2013 Vintage:

2013 is a gentle year that has yielded wines of great potential. The growing period presented a minor frost event in September and a cool early flowering period. Overall yields were 5% down. A dry lead up to harvest led to a frantic run between early February and late March, getting all the fruit in at the right time.

Alc/Vol: 14.8%
Age of vines: 40 years ++
Age of barrels: New
Cellaring potential: 15 - 20 years +

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