

HEARTLAND



YOU CAN TASTE IT FROM WHERE YOU ARE

DIRECTORS' CUT SHIRAZ 2018



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:

The dark purple colour is a clear indication of the intensity that awaits in your glass. The nose is inundated with berry compote and a decorative topping of fresh berries. These are accented by whispers of spice. The palate offers juicy plums and chocolate dipped dried fruits. There are hints of oregano and thyme to be sort out. The finish is long and the freshness unmistakable.

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 10 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 2018 vintage we have limited ourselves to 40% new oak to ensure the fruit remained the focus.

2018 Vintage:

Steady winter rainfall and multiple flood events gave us a good storage of moisture and healthy vines leading into the growing season. Higher than average summer temperatures have offered up robust fruit characters that Shiraz loves to present.

Alc/Vol: 14.5%

Age of vines: 50 years ++

Age of barrels: 40% new, 60% 2nd fill

Cellaring potential: 15 years +

Maturation Vessel: French and American oak hogsheads in combination

Time in barrel: 14 months

Suitable for vegans: Yes