

# HEARTLAND

## DIRECTORS' CUT SHIRAZ | 2019



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

### WINEMAKING

Winemaker: **Ben Glaetzer**

Region: Langhorne Creek

Soil: Sandy Loam

Variety: Shiraz [100%]

Age of Vines: 50 Years +

Maturation: 14 months in French oak hogsheads.  
60% new 40% 2nd fill

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 12-14 months maturation. In the 2019 vintage we have limited ourselves to 40% new oak to ensure the fruit remained the focus.

### WINE NOTES

Tasting Notes:

In appearance, an opaque mulberry core softens to a thin crimson rim. The nose is blackberry jam with complimentary aromas reminiscent of a Turkish spice bazaar.

The palate offers purple fruit with hints of refreshing rosewater and rich aniseed. The finish is long and refreshing.

2019 Vintage:

Except for the January 24 heat spike that affected every growing region, Langhorne Creek stayed reasonably cool with average temperatures nearly 10 degrees below Barossa and McLaren Vale.

Despite all the usual fears it was a trouble-free and high-quality harvest. This why the quality and consistency of Langhorne Creek is gaining acknowledgement around the world.