

# HEARTLAND



## DIRECTORS' CUT SHIRAZ | 2020



*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: Clay over Sandy Loam

Variety: Shiraz [100%]

Age of Vines: 50 Years +

Wine Analyses Alc/Vol: 14.5%, Acidity: 6.1 g/L, pH: 3.48

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 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 2017 vintage we have limited ourselves to 30% new oak to ensure the fruit remained the focus and the guiding light of the wine in this cooler year.

### WINE NOTES

Tasting Notes:

This soft and forward edition of the DC Shiraz was ready willing and able to please from the moment it was bottled.

A very small quantity of top end fruit was harvested in 2020 and no expense was spared to live up to the quality expectations Heartland drinkers have come to enjoy. This is blackberry jam and dark chocolate mousse with hints of vanilla and cinnamon running through the palate.

2020 Vintage Conditions:

Lower than average crops were the result of a dry flowering season. Temperatures were unusually mild. Harvest began on the 6th of February, with our Shiraz being picked in early March.

A long cool growing season led to excellent phenolic ripeness and intense color and an inviting brightness on the palate.