

HEARTLAND



DIRECTORS' CUT SHIRAZ | 2021



*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:

The depth of colour is a strong indication of the power and intensity that waits in the glass. Aromas of fresh blueberry, blackberry and plum dominate but are offset by cellar and close, cinnamon and nutmeg. The palate is mouthcoating, but offers a brightness that leads the layers of fruit and chocolate and delicate spice into a long finish.

The perfect vintage conditions make this a much smoother and more focused experience than its 2020 predecessor, but with all the vigor and gravitas.

2021 Vintage Conditions:

Good ground cover formed from winter rains bolstered the vineyards through a warm and dry spring. Problem free flowering led to even berry development and a stable and relatively easy vintage. Natural acidity was once again the gift of the cool lake breeze. Langhorne Creek had cooler nights than the coolest parts of the Adelaide Hills and this meant a long growing season. We were still harvesting until mid-April. The above average yields are a blessing as the fruit is amazing.