

HEARTLAND

DIRECTORS' CUT

SHIRAZ | 2021



Our most powerful expression of Langhorne Creek's traditional varietals is Directors' Cut. Ben Glaetzer's exalted rendition of Langhorne Creek. Only the finest old vines, new oak and innovative techniques" final 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 2021 vintage we have limited ourselves to 60% 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 wine shows a deep purple almost indigo hue. Lifted fresh fruit flavours abound and are guided by the spirit of white pepper, fennel and nettle, with a faint white truffle note.

The palate is both soft and forward and dominated by blackberry and ripe persimmon.

The spice notes on the finish will develop in the glass.

2021 Vintage:

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.