



YOU CAN TASTE IT FROM WHERE YOU ARE

DIRECTORS' CUT SHIRAZ 2013

Heartland is the place between the vines that offers the best view of the gum trees.

Directors' Cut is Heartland's most powerful expression of Langhorne Creek's classic varietals.

Variety: Shiraz

Region: Langhorne Creek

Soil: Sandy loam

Tasting Notes:

This soft and generous vintage has allowed Directors' Cut Shiraz to display all its youthful beauty. The dark berry fruit is immediately accessible and the flavours of cocoa, spice, licorice and chocolate-coated coffee bean are laid out for all to enjoy like a dinner platter. This is a wine to be shared and contemplated with friends.

Vinification:

The grapes are selected from some of the best 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 8 days of cool fermentation on skins and hand-plunging 3 times daily, the wine was transferred to French and American oak hogsheads for 14 months maturation.

2013 Vintage:

2013 is a gentle year that has yielded wines of great potential. The growing period presented a minor frost event in September and a cool early flowering period. Overall yields were 5% down. A dry lead up to harvest led to a frantic run between early February and late March, getting all the fruit in at the right time.

"A good year for the grapes and the people who work with them." –Johnny Glaetzer, Grower Liaison

Alc/Vol: 14.8%
Age of vines: 40 years ++
Age of barrels: New
Cellaring potential: 10 years or more

Maturation Vessel: French and American oak hogsheads in combination
Time in barrel: 14 months
Suitable for vegans: Yes

