



YOU CAN TASTE IT FROM WHERE YOU ARE

DIRECTORS' CUT SHIRAZ 2014

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:

The raw power of the 2014 vintage is on display in this full throttle, rich and intense vintage of Directors' Cut. The aromas of this young wine are as tempting as they are intoxicating. The depth of black forest fruit is framed by the smooth chocolate and vanilla of judicious oak. Directors' Cut Shiraz is enhanced by the hints of spice so closely associated with the Langhorne Creek region. The lingering finish foreshadows a wine with many years of potential cellaring ahead...if you can be that patient. If not, enjoy!

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 9 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.

2014 Vintage:

2014 followed the classic road of a late vintage accompanying a late Easter. Deep soil moisture from a traditional winter flood bolstered us against the warm summer days, as did the cooling Langhorne Creek winds. We were spared the late February rains that harried other regions in South Australia. A generous year in both quantity and quality of fruit.

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

