


HEARTLAND

2005 Cabernet Sauvignon

 Heartland Wines was created by a small group of leading South Australian wine identities who are all good friends and share a passion for making great wine. The directors include second generation winemaker Ben Glaetzer and wine industry professionals Grant Tilbrook and Vicki Arnold

All the wines are made by Ben Glaetzer and are made with fruit from the director's own mature vineyards in the Limestone Coast and Langhorne Creek, South Australia.

Region: 94% Langhorne Creek, 6% Limestone Coast

Variety: Cabernet Sauvignon

Vinification: The fruit was crushed into 10 tonne open fermenters, left on skins to cold macerate for 3 days prior to yeast inoculation. Maximum ferment temperature of 26 degrees ensured adequate tannin extraction whilst maintaining freshness of aromatics. The wine was pressed to oak for malolactic fermentation, than racked and returned to French and American oak for a 12 month maturation. 10% Shiraz was added at blending to add fullness to the mid palate.

2005 Harvest: The 2005 vintage provided us with a set of challenging yet fulfilling conditions. Low bunch counts meant for a below average crop, the result of which being highly concentrated fruit. A mild growing season and a slightly warm vintage allowed relatively consistent rate of ripening throughout all varieties in the Langhorne Creek and Limestone Coast districts. From a Heartland point of view this meant that we were able to attain full concentration of flavour early in the season and therefore avoid high alcohol levels. At this stage of development the 2005 wines are showing more intense dark berry fruit than their 2004 counterparts and also show slightly elevated tannin levels. In terms of approachability this means the 2005 wines will show more levels of upfront fruit.

Tasting notes: A densely coloured wine displaying lifted blackberry and cassis on the nose. The palate offers sweet fruit flavours shown on the nose with a hint of mint and a rich texture followed by a long finish with big velvety tannins.

Alcohol: 14.0%

Total Acidity: 6.4 g/l

PH: 3.45

Residual sugar: 0.95g/l