

HEARTLAND

2004 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 are second generation winemakers Ben Glaetzer and Scott Collett, fifth generation viticulturalist Geoff Hardy 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: 55% Langhorne Creek, 45% Limestone Coast

Variety: Cabernet Sauvignon 90%, Shiraz 10%



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.

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: 6.8 g/l

PH: 3.46

Residual sugar: 0.6g/l

www.heartlandwines.com.au