



YOU CAN TASTE IT FROM WHERE YOU ARE

HEARTLAND ONE 2012

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

2012 marks the first vintage of an icon red.
Heartland One is the first...and the last word.

Variety: 60% Cabernet Sauvignon and 40% Shiraz

"In life one and one don't make two
One and one make One"
-Bargain, Pete Townsend

Region: Langhorne Creek

Soil: Sandy loam

Tasting Notes:

This densely purple wine stains the glass with rich colour. The powerful dark fruit is complimented by hints of pepper and spice. The structure of oak is evident on the palate, but finely poised to compliment the astonishing intensity of black fruit and velvety texture of this commanding wine. If you are looking for a great red to drink or age, this is the *One*.

Vinification:

The best grapes from the finest vineyards in Langhorne Creek are recruited to create *Heartland One*. The fruit was harvested at night and then crushed to small open top 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 three times daily, the wine was transferred to new oak hogsheads (both French and American) for malolactic transformation, racking and a further 14 months of maturation.

2012 Vintage:

2012 is a year of exceptional quality. Late September frosts reduced yields between 10 and 40% depending on the vineyard. A long and relatively cool ripening season allowed for full development of the fruit flavours. The wines retain their natural acidity while conveying the full range of fruit flavours and deep colours we want. 2012 is the best vintage in a long time.

Alc/Vol:	14.8%	Maturation Vessel:	French and American oak hogsheads in combination
Age of vines:	30 years +	Time in barrel:	14 months
Age of barrels:	New	Suitable for vegans:	Yes
Cellaring potential:	15 years or more		

