



YOU CAN TASTE IT FROM WHERE YOU ARE

## HEARTLAND ONE 2013

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

This is our *Number One* wine and the apex of our achievement. We are overjoyed that we have been able to make a small number of bottles in 2013.

Variety: 61% Cabernet Sauvignon and 39% 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:

The sheer intensity of this wine in its youth tends to obscure the multilayered collection of herbs and spices that track the unstoppable expansion of fruit on the palate. This densely purple wine of powerful dark fruit is complemented by velvety texture and a complex and lingering finish.

### 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.

### 2013 Vintage:

Spring frosts and the nature of the old vines combined to offer us only the smallest of harvests for *Heartland One* in 2013. Although quantities a very low, the gentle ripening season has yielded a wine of enormous potential.

**Alc/Vol:** 15.5%  
**Age of vines:** 40 years +  
**Age of barrels:** New  
**Cellaring potential:** 15 years or more

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

