



YOU CAN TASTE IT FROM WHERE YOU ARE

ONE 2014

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 again this year.

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

Winemaker: Ben Glaetzer
Region: Langhorne Creek
Soil: Sandy loam
Variety: 56% Cabernet Sauvignon and 44% Shiraz

Tasting Notes:

The full bodied character of this wine is complimented by its smooth and easy drinking nature with multilayered herbs and accenting the 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.

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: 15.5%
Age of vines: 50 years +
Age of barrels: New
Cellaring potential: 15 years+

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

