



ONE 2015

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: 52% Cabernet Sauvignon and 48% Shiraz

Tasting Notes:

The rapier like precision of the 2015 vintage outmaneuvers any objections to seduce the senses. The full intensity of this wine may take many years to show itself, but the youthful vigor indicates a glorious future. Dark fruit and structuring tannins work in harmony and the depth and length are enough to rival Leo Tolstoy.

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.

2015 Vintage:

Good winter rainfall offered cover crops for a moisture-retaining mulch throughout the dry spring and summer. The lack of rainfall over the growing period led to lower yields. Summer saw mostly cool temperatures and an early vintage with most of the region's fruit off by early April. The Langhorne Creek wine region benefits from cooling afternoon breezes from Lake Alexandrina and this season was no exception. The welcome breezes helped keep overnight temperatures down, enabling fruit to maintain natural acidity.



Alc/Vol: 14.5%
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