

YOU CAN TASTE IT FROM WHERE YOU ARE



FIRST RELEASE MALBEC 2015

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

At Heartland we are very excited to release our first ever Malbec. We have been considering the fruit from our estate vines for a number of years. We decided 2015, when the Malbec really started to express itself, that the time was right to begin this journey.

Variety: 100% Malbec

Region: Langhorne Creek

Soil: Sandy loam

Tasting Notes:

Only six barrels of this intense and pure Malbec were produced. The result is a wine of the most penetrating purple colour with flavours and aromas that resonate this strong initial impression. Wave after wave of purple blueberry and juniper flavors are interspersed with floral aromas of lilac and wisteria. The undeniable concentration on the palate continues to a long and pleasing finish.

Vinification:

One row of vines was isolated from our estate vines in Langhorne Creek. Only French oak was used to allow the Malbec fruit to have its full expression. Extended maceration helped to accentuate the depth of colour and aroma. This wine revels in

the pure expression of this classic Langhorne Creek grape.

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% Maturation Vessel: French oak hogsheads

Age of vines: 20 years +

Age of barrels:NewTime in barrel:14 monthsCellaring potential:15 years or moreSuitable for vegans:Yes