



FIRST RELEASE MALBEC 2016

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

Our Malbec is the first classic wine we release from every vintage, often up to 2 years before the rest of our range. This helps to showcase the freshness and primary fruit flavours that make this variety so enjoyable.

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. Subtle blueberry and juniper flavors are interspersed with floral aromas of lilac. The undeniable concentration on the palate continues to a long and pleasing finish. This is a more refined effort than our blockbuster 2015, but we think we have the balance just right.

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.

2016 Vintage:

Ben reckons this might be the finest vintage he has ever seen from Langhorne Creek. Only time will tell. Harvest was more generous than the previous few years, with above average quantity and quality. Total degree days were up from the last three years, with wonderful ripeness levels recorded leading to amazing fruit intensity. This may supersede the 2012 vintage for overall quality and has led to a very happy winemaker.

Alc/Vol: 14% 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