

HEARTLAND



YOU CAN TASTE IT FROM WHERE YOU ARE

FIRST RELEASE MALBEC 2017

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:

Again only a small quantity of this wine was produced, just six barrels in fact. The result is a wine of the most penetrating purple colour with flavours and aromas that resonate this strong initial impression. Rich, dense and elegant, and loaded with perfume, violets, dark fruits, silky, solid tannins and acid balance. 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.

2017 Vintage:

The Langhorne Creek wine region experienced a long, slow vintage in 2017, beginning with high winter and spring rainfall leading into an extended, cool ripening phase. Reminiscent of long-past vintages, the grape harvest for 2017 kicked off a good two weeks later than the previous year in Langhorne Creek, with reds not hitting their stride until late March. Malbec thrived in this vintage due to the long, cool ripening period.



Alc/Vol: 13%

Age of vines: 20 years +

Age of barrels: New

Cellaring potential: 15 years or more

Maturation Vessel: French oak hogsheads

Time in barrel: 14 months

Suitable for vegans: Yes