



YOU CAN TASTE IT FROM WHERE YOU ARE

## CABERNET SAUVIGNON 2010



All Heartland wines are made by Ben Glaetzer with fruit from our mature vineyards at Langhorne Creek (one of Australia's oldest wine regions) and Limestone Coast in South Australia.

**Region:** Langhorne Creek 85%, Limestone Coast 15%

**Soil:** Langhorne Creek: Sandy loam.  
Limestone Coast: Grey marl over deep limestone

**Variety:** Cabernet Sauvignon

### Tasting notes:

The 2010 Cabernet Sauvignon is a vibrant ruby in colour. The wine is wonderfully fragrant, with hints of blackcurrant, mixed herbs and cut plum on the nose. The palate displays deep flavours of blueberries and black cherries and finishes long and multilayered.

A rich textural wine, with savoury, fine-grain tannins and fresh acidity. Medium bodied, the 2010 release will age gracefully for up to 5 years.

### Vinification:

The fruit was crushed into 10 tonne open fermenters, left on skins to cold macerate for three days prior to yeast inoculation. Maximum ferment temperature of 26°C (with a Rhône isolate yeast) ensured enough tannin extraction while maintaining freshness of aromatics. The wine was pressed to oak for malolactic fermentation, then racked and returned to French and American oak for a 12-month maturation.

### 2010 Vintage:

A warmer than average season, with moderate conditions during ripening. Yields were low across most varieties, and overall quality was of a very high standard. The season produced wines with finesse and structure in their youth, promising great things in years to come.

<b>Alc/Vol:</b>	14.5%	<b>Maturation vessel:</b>	100% oak.
<b>Total Acidity:</b>	6.4g/l	<b>Oak type:</b>	80% French, 20% American
<b>PH:</b>	3.4	<b>Age of barrels:</b>	2-4yrs
<b>Time in barrel:</b>	12 months	<b>Age of vines:</b>	14 - 16yrs
<b>Yield:</b>	4-5 tonnes/ha	<b>Suitable for vegans:</b>	Yes