



YOU CAN TASTE IT FROM WHERE YOU ARE

DIRECTORS' CUT CABERNET SAUVIGNON 2013

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

Directors' Cut is Heartland's most powerful expression of Langhorne Creek. This is only our second vintage of Directors' Cut Cabernet Sauvignon.

Variety: Cabernet Sauvignon

Region: Langhorne Creek

Soil: Sandy loam

Tasting Notes:

The weight of fruit in *Directors' Cut Cabernet Sauvignon* showcases how much of Langhorne Creek Ben can fit into one bottle. An almost impenetrable core of fruit is seasoned with dark spice like licorice, nutmeg and anise. The long finish heralds many years of future ageing and assures the palate of great quality. The enjoyment of this fine wine need not be delayed, but age will bring dividends.

Vinification:

Only the finest Cabernet vineyards in Langhorne Creek contributed to Directors' Cut. The old vine fruit is the cornerstone of this wine's character. The fruit was harvested at night to retain freshness. Initial skin contact was followed by 7 days of cool fermentation with our Rhône isolate yeast and hand-plunging three times daily. Maturation then occurred in new oak hogsheads (both French and American) for approximately 14 months.

2013 Vintage:

2013 is a gentle year that has yielded wines of great potential. The growing period presented a minor frost event in September and a cool early flowering period. Reduced and variable fruit set in early flowering blocks impacted yields particularly for Cabernet Sauvignon. Overall yields were 5% down on the already reduced 2012 vintage. However, the ripening season has yielded Cabernet of exceptional quality.

Alc/Vol: 15%
Age of vines: 40 years +
Age of barrels: New
Cellaring potential: 12 years or more

Maturation Vessel: French and American oak hogsheads in combination
Time in barrel: 14 months
Suitable for vegans: Yes

