



YOU CAN TASTE IT FROM WHERE YOU ARE

CABERNET SAUVIGNON 2013



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

Heartland creates food-friendly wines from our vineyards in the cool climate growing region of Langhorne Creek. This is one of Australia's most ideal climates for growing Cabernet Sauvignon and has the oldest recorded Cabernet vines in the world.

Variety: Cabernet Sauvignon

Region: Langhorne Creek

Soil: Sandy loam

Tasting Notes:

If colour tells a story, then this is one of depth and character. Appealing floral notes give nuance to the attractive red fruit so abundant on the nose.

Blackcurrant leads an ensemble cast of spices and herbs that act as a perfect foil to this wine's mesmerizing display of fruit.

Vinification:

The fruit was crushed into 8 tonne open fermenters and left on skins to cold macerate for three days prior to fermentation. Fermentation occurred at or under 23°C with our Rhône isolate yeast. This helped to extract the skin tannin while maintaining aromatics. The wine underwent its malolactic transformation in oak, was then racked and returned to French and American oak for a 12-month maturation.

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: 14.5%

Maturation vessel: 100% oak

Oak type: French and selected American hogsheads in combination

Age of barrels: 1-3yrs

Time in barrel: 12 months

Age of vines: 20yrs+

Suitable for vegans: Yes