



YOU CAN TASTE IT FROM WHERE YOU ARE

CABERNET SAUVIGNON 2014

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

Heartland creates smooth 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.

Winemaker: Ben Glaetzer
Region: Langhorne Creek
Soil: Sandy loam
Variety: Cabernet Sauvignon

Tasting Notes:

The colour is darker than a moonless midnight and just as full of possibilities. The aromas are fresh, vibrant and bursting with forest fruits. These fresh berries fill the palate offering a smooth, full bodied red wine which is both rich and easy drinking.

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.

2014 Vintage:

2014 followed the classic road of a late vintage accompanying a late Easter. Deep soil moisture from a traditional Winter flood bolstered us against the warm summer days, as did the cooling Langhorne Creek winds. We were spared the late February rains that harried other regions in South Australia. 2014 in Langhorne Creek is heralded as offering the best Cabernet Sauvignon in over a decade.

Alc/Vol: 14.5%
Age of vines: 25yrs+
Age of barrels: 1-3yrs
Cellaring potential: 5-10yrs

Maturation vessel: French and selected American hogsheads in combination
Time in barrel: 12 months
Suitable for vegans: Yes