



YOU CAN TASTE IT FROM WHERE YOU ARE

## DIRECTORS' CUT CABERNET SAUVIGNON 2014

*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 2014 vintage of *Directors' Cut Cabernet Sauvignon* does not lack fruit intensity and depth. However, it is the colour that first attracts the attention, while the notes of spice and classic Cabernet structure dominate the aromas. The palate offers fresh blueberry, rhubarb and plum jam, with a nuanced and complex character in flavor profile and finish. This may be the longest lasting effort to date. Pairs well with acoustic Bob Dylan.

### 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.

### 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. A generous year in both quantity and quality of fruit.

**Alc/Vol:** 14.5%  
**Age of vines:** 70 years +  
**Age of barrels:** New  
**Cellaring potential:** 12 years or more

**Maturation Vessel:** French oak hogsheads  
**Time in barrel:** 14 months  
**Suitable for vegans:** Yes

