

HEARTLAND



YOU CAN TASTE IT FROM WHERE YOU ARE

DIRECTORS' CUT CABERNET SAUVIGNON 2016



Directors' Cut is Heartland's most powerful expression of Langhorne Creek's classic varietals. Only the best fruit makes the "cut".

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

Tasting Notes:

The 2016 vintage of Directors' Cut Cabernet Sauvignon gives a very clear understanding of the power and finesse of Langhorne Creek. Here the fruit of old vines are showcased by Ben Glaetzer's refined winemaking and matured in the finest oak to bring the intensity of the Cabernet Sauvignon to the forefront. Look for delicate floral and herbal notes to act as a counterpoint to the raw majesty of the fruit.

Vinification:

Only the finest Cabernet vineyards in Langhorne Creek contribute 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 75% new oak hogsheads for approximately 14 months.

2016 Vintage:

Ben reckons this might be the finest vintage he has ever seen from Langhorne Creek. Only time will tell. Harvest was more generous than the previous few years, with above average quantity and quality. Total degree days were up from the last three years, with wonderful ripeness levels recorded leading to amazing fruit intensity. This may supersede the 2012 vintage for overall quality and has led to a very happy winemaker.

Alc/Vol: 14.5%
Age of vines: 70 years +
Age of barrels: 75% new
Cellaring potential: 12 years +

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