

HEARTLAND



YOU CAN TASTE IT FROM WHERE YOU ARE



CABERNET SAUVIGNON 2016

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:

2016 will be a small and fleeting vintage for Heartland, but I expect we will sing its praises for years to come. The Cabernet Sauvignon is at its elegant best and the surpassing length of flavor is matched by the mouthfeel and layers of aroma that precede it.

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.

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: 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