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# HEART & SOIL

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## SMOOTH RED BLEND 2014



**HEART & SOIL** wines are the pure expression of Australia's blue skies, sunshine and ancient landscape.

Our ancient and pristine soils harness the warmth of our sunlit landscape. They help us to create hearty wines that we are proud to drink and offer to you.

**Winemaker:** Ben Glaetzer  
**Region:** Langhorne Creek  
**Soil:** Sandy loam  
**Variety:** Cabernet Sauvignon, Shiraz, Dolcetto, Lagrein

### Tasting Notes:

Expect the classic hints of herb and spice to compliment obvious black fruit characters of plum and blackcurrant. Shiraz dominates and gives the richness, texture and structure. Dolcetto placates the palate with soft forward fruit, the Lagrein provides an earthiness and Cabernet Sauvignon offers the depth of a famous baritone.

### Vinification:

Each individual variety was fermented on skins for 5 days before pressing. Maturation in 2 and 3-year-old oak barrels. All ferments were kept cool to enhance the aromatics and to keep the tannins soft.

### 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. 2014 in Langhorne Creek is heralded as offering the best Cabernet Sauvignon in over a decade.

<b>Alc/Vol:</b>	14.5%	<b>Maturation vessel:</b>	100% oak
<b>Oak type:</b>	French & American	<b>Age of barrels:</b>	2-3 years
<b>Time in barrel:</b>	12 months	<b>Age of vines:</b>	15-20 years
<b>Optimum drinking:</b>	1-3 years		