
HEART & SOIL

CABERNET SAUVIGNON 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 [90%], Shiraz [10%]

Tasting Notes:

The dark colour comes from the ripe and dense skins of the Cabernet grapes in the warm autumn sun. The aromas are fresh forest fruits and wild herbs. These fresh berries please the palate, guaranteeing a smooth and easy drinking red.

Vinification:

The fruit was crushed into 8 tonne open fermenters and left on skins to cold macerate for three days prior to fermentation. The wine underwent its malolactic transformation in oak, was then racked and returned to French and American oak for a 12-month maturation. Blending was completed just prior to bottling.

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.

Age of vines: 25yrs+
Age of barrels: 1-3yrs
Cellaring potential: 5-8yrs

Maturation vessel: French and American barrels
Suitable for vegans: Yes
Time in barrel: 12 months
Alc/Vol: 14.5%