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# HEART & SOIL

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## RESERVE 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 [100%]

### Tasting Notes:

The 2014 vintage of *the Reserve Cabernet Sauvignon* is deep and intense. The colour demands 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 flavour profile and finish.

### Vinification:

Only the finest Cabernet vineyards in Langhorne Creek contributed to the Reserve Cabernet. 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 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. 2014 in Langhorne Creek is heralded as offering the best Cabernet Sauvignon in over a decade.

**Maturation vessel:** French oak hogsheads  
**Suitable for vegans:** Yes  
**Time in barrel:** 14 months  
**Alc/Vol:** 14.5%

**Age of vines:** 70yrs+  
**Age of barrels:** New  
**Cellaring potential:** 12+yrs