

HEARTLAND



LANGHORNE CREEK WINES

DIRECTORS' CUT CABERNET SAUVIGNON 2013 MAGNUM 1.5L

Directors' Cut is Heartland's most powerful expression of Langhorne Creek's classic varietals. Only the best fruit makes the "cut". The gift boxed 1.5L magnum makes a statement gift that is beautiful for a special occasion or cellar storage.



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

Tasting Notes:

The weight of fruit in Directors' Cut Cabernet Sauvignon showcases how much of Langhorne Creek Ben can fit into one bottle. An almost impenetrable core of fruit is seasoned with dark spice like licorice, nutmeg and anise. The long finish heralds many years of future ageing and assures the palate of great quality. The enjoyment of this fine wine need not be delayed, but age will bring dividends.

Vinification:

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

2013 Vintage:

2013 was a gentle year that yielded wines of great potential. The growing period presented a minor frost event in September and a cool early flowering period. Reduced and variable fruit set in early flowering blocks impacted yields particularly for Cabernet Sauvignon. Overall yields were 5% down on the already reduced 2012 vintage. However, the ripening season yielded Cabernet of exceptional quality.

Alc/Vol: 15%
Age of vines: 70 years +
Age of barrels: New
Cellaring potential: 20 years +

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