

HEARTLAND



LANGHORNE CREEK WINES

DIRECTORS' CUT CABERNET SAUVIGNON 2015 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 2015 vintage of *Directors' Cut Cabernet Sauvignon* paces in the bottle like a caged tiger waiting to attack the senses. Vibrant colour augurs deep fruit aromas with notes of spice and classic Cabernet structure. The palate is all about fresh blueberry and plum, with disarming complexity.

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.

2015 Vintage:

Good winter rainfall offered cover crops for a moisture-retaining mulch throughout the dry spring and summer. The lack of rainfall over the growing period led to lower yields. Summer

saw mostly cool temperatures and an early vintage with most of the region's fruit off by early April. The Langhorne Creek wine region benefits from cooling afternoon breezes from Lake Alexandrina and this season was no exception. The welcome breezes helped keep overnight temperatures down, enabling fruit to maintain natural acidity.

Alc/Vol: 14.5%
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