

# HEARTLAND



YOU CAN TASTE IT FROM WHERE YOU ARE



## CABERNET SAUVIGNON 2017

*Heartland is the place between the vines that offers the best view of the gum trees.*

Heartland creates smooth wines from our vineyards in the cool climate growing region of Langhorne Creek. This is one of Australia's most ideal climates for growing Cabernet Sauvignon and has the oldest recorded Cabernet vines in the world.

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

### Tasting Notes:

Time in bottle has accentuated the delicate intensity of this Cabernet. Classic blackcurrant and cigar box aromas are supported by trademark Langhorne Creek spice. The dried herbs that accent the palate play a supporting role to the surprising depth of dark fruit that permeates the senses.

### Vinification:

The fruit was crushed into 8 tonne open fermenters and left on skins to cold macerate for three days prior to fermentation. Fermentation occurred at or under 23°C with our Rhône isolate yeast. This helped to extract the skin tannin while maintaining aromatics. The wine underwent its malolactic transformation in oak, was then racked and returned to French and American oak for a 12-month maturation.

### 2017 Vintage:

The Langhorne Creek wine region experienced a long, slow vintage in 2017, beginning with high winter and spring rainfall leading into an extended, cool ripening phase. Reminiscent of long-past vintages, the grape harvest for 2017 kicked off a good two weeks later than the previous year in Langhorne Creek, with reds not hitting their stride until late March.

**Alc/Vol:** 14.5%  
**Age of vines:** 25yrs+  
**Age of barrels:** 1-3yrs  
**Cellaring potential:** 5-10yrs

**Maturation vessel:** French and selected American hogsheads in combination  
**Time in barrel:** 12 months  
**Suitable for vegans:** Yes