



ONE 2018

This is our *Number One* wine and the apex of our achievement. We are overjoyed that we have been able to make a small number of bottles again this year.

"In life one and one don't make two
One and one make One"
-Bargain, Pete Townsend

Winemaker: Ben Glaetzer
Region: Langhorne Creek
Soil: Sandy loam
Variety: 60% Cabernet Sauvignon and 40% Shiraz

Tasting Notes:

This is the freshest and most vibrant expression of *Heartland One* thus far. The more subdued use of oak has allowed the fruit to take over the palette in the early stages of development and offer a truly dramatic and exuberant experience. Although 2018 shows all the signs of an age worthy red, this nuanced approach reveals the most boisterous articulation of these old vines to date.

Vinification:

The best grapes from the finest vineyards in Langhorne Creek are recruited to create *Heartland One*. The fruit was harvested at night and then crushed to small open top fermenters. After 24 hours of skin contact, fermentation was commenced with our Rhône isolate yeast. Following 7 days of cool fermentation on skins and hand-plunging three times daily, the wine was transferred to oak hogsheads (both French and American) for malolactic transformation, racking and a further 12 months of maturation.

2018 Vintage:

Steady winter rainfall and multiple flood events gave us a good storage of moisture and healthy vines leading into the growing season. Higher than average summer temperatures have offered up robust fruit characters and the powerful fruit experience that Ben has harnessed and given full rein.

Alc/Vol:	14.5%	Maturation Vessel:	French and American oak hogsheads in combination
Age of vines:	50 years +	Time in barrel:	12 months
Age of barrels:	Both New and Second fill	Suitable for vegans:	Yes
Cellaring potential:	15 years+		