

HEARTLAND



YOU CAN TASTE IT FROM WHERE YOU ARE



CABERNET SAUVIGNON 2018

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:

An imperial purple cloak gives ample warning of the power in the glass. The sweet fragrance of dark forest berries immediately floods the senses, offset by a diverse spice rack of secondary aromas. Clean bright fruit dominates the palate complimented by dusty tannins, with surprising depth and length of finish.

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.

2018 Vintage:

Steady winter rainfall and multiple flood events gave us a good storage of moisture and healthy vines leading into the growing season. Summer temperatures have offered up robust fruit characters and bold structure that Cabernet Sauvignon loves to present.

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