
HEART & SOIL



CABERNET SAUVIGNON 2018

HEART & SOIL wines are the pure expression of Australia's blue skies, sunshine and ancient landscape. Our ancient and pristine soils harness the warmth of our sunlit landscape. They help us to create hearty wines that we are proud to drink and offer to you.

Winemaker: Ben Glaetzer
Region: Langhorne Creek
Soil: Sandy loam
Variety: Cabernet Sauvignon 100%

Tasting Notes:

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. The rich intensity is a tribute to the classic style of Cabernet Sauvignon that made this region and Australian Cabernet famous around the world.

Vinification:

The fruit was crushed into 8 tonne open fermenters and left on skins to cold macerate for three days prior to fermentation. 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.

Maturation vessel: French and American barrels
Age of vines: 25yrs+ **Alc/Vol:** 14.5%
Time in barrel: 12 months **Age of barrels:** 1-3yrs
Cellaring potential: 5-10yrs
Suitable for vegans: Yes