

HEARTLAND

CABERNET SAUVIGNON

| 2019

WE PRODUCE WINES THAT REMAIN TRUE TO THE RECOGNIZED AUSTRALIAN STYLE, AND THE COOL CLIMATE OF LANGHORNE CREEK. HEARTLAND SHIRAZ IS A PURE EXPRESSION OF AUSTRALIA'S MOST ICONIC VARIETY.

WINEMAKING

Winemaker: **Ben Glaetzer**

Region: Langhorne Creek

Soil: Sandy Loam

Variety: Cabernet Sauvignon

Age of Vines: 25 Years +

Maturation: 12 months in second use French and American oak hogsheads.

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.

WINE NOTES

Tasting Notes:

Our Cabernet begins by inviting you in with its deep ruby colour. Aromas of freshly crushed berries stand out, supported by cinnamon and fennel.

An ample palate of bright fruit is complimented by solid tannins with a fine, long finish.

2018 Vintage:

Except for the January 24 heat spike that affected every growing region, Langhorne Creek stayed reasonably cool with average temperatures nearly 10 degrees below Barossa and McLaren Vale.

Despite all the usual fears it was a trouble-free and high-quality harvest. This why the quality and consistency of Langhorne Creek is gaining acknowledgement around the world

