

HEARTLAND

S P I C E T R A D E R

C A B E R N E T S A U V I G N O N | 2 0 2 2



W I N E M A K I N G

Winemaker: **Ben Glaetzer**

Region: Langhorne Creek

Soil: Sandy Loam

Variety: Cabernet Sauvignon

Age of Vines: 25 Years +

Maturation: 1-3 year old French and American oak barrels from Sirugue, Gillet & World Cooperage

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. Blending was completed just prior to bottling.

W I N E N O T E S

Tasting Notes:

Colour: Deep purple cloak at its core with a rim more violet than ruby on release

Aroma: The 2022 is surprisingly aromatic straight out of the bottle with plum jam and currants. The hints of dried herb will blossom with time in bottle or decanter.

Palate: Soft and forward dark berry fruits dominate the palate with a mouthcoating richness offset by structural finesse. There is a pleasantly cooling note on the finish that is remarkable in length.

2022 Vintage:

2022 has been one of the best vintages experienced in Langhorne Creek.

Mid-winter rainfall was above-average and a few riverside vineyards also received a small flood giving the soil a good soak. The rainfall ceased quickly in September

As usual, cooling breezes across Lake Alexandrina helped to maintain excellent natural acidity. Extended periods of southerly air streams kept conditions cool with excellent flavour and acidity.