

# HEARTLAND

## DIRECTORS' CUT CABERNET SAUVIGNON | 2019

*Directors' Cut is Heartland's most powerful expression of Langhorne Creek's classic varieties.  
Only the best fruit makes the "cut".*

### WINEMAKING

Winemaker: **Ben Glaetzer**

Region: Langhorne Creek

Soil: Sandy Loam

Variety: Cabernet Sauvignon [100%]

Age of Vines: 70 Years +

Maturation: 14 months in French oak hogsheads.  
60% new 40% 2nd fill

Vinification: Only the finest Cabernet vineyards in Langhorne Creek contribute to Directors' Cut. The old vine fruit is the cornerstone of this wine's character.

The fruit was harvested at night to retain freshness. Initial skin contact was followed by 7 days of cool fermentation with our Rhône isolate yeast and hand-plunging three times daily. Maturation then occurred in 75% new French oak hogsheads for approximately 12 months.

### WINE NOTES

Tasting Notes:

The 2019 vintage of Directors' Cut Cabernet Sauvignon showcases Langhorne Creek's spice infused grandeur.

The old vines are guided by Ben Glaetzer and matured in the finest oak.

Evolving fruit builds in the glass with every minute it spends there. This is complemented by black spice, fresh herbs and offset with taut tannins and a bright structure. This vintage will gain complexity and flavour with every year in bottle.

2019 Vintage:

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

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

