

# HEARTLAND

## DIRECTORS' CUT CABERNET SAUVIGNON | 2021

*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 60% new oak hogsheads for approximately 12 months.

### WINE NOTES

Tasting Notes:

The wine wears a ruby red robe with hints of purple. The nose offers blackcurrant compote, with cocoa and dried plums.

The taste is of intense black raspberry with rumours of leather and a long, smooth and savoury finish. Director's Cut Cabernet Sauvignon will build body and complexity over the next decade

2021 Vintage:

Good ground cover formed from winter rains bolstered the vineyards through a warm and dry spring. Problem free flowering led to even berry development and a stable and relatively easy vintage. Natural acidity was once again the gift of the cool lake breeze.

Langhorne Creek had cooler nights than the coolest parts of the Adelaide Hills and this meant a long growing season. We were still harvesting until mid-April. The above average yields are a blessing as the fruit is amazing.

