

# HEARTLAND

## CABERNET SAUVIGNON

### | 2022

---

*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 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:

A purple core opens up to a vibrant red rim.

The aromas are of ripe blackcurrant and subtle herbs. The palate has savoury plum at its centre with cardamom and red pepper in the background.

The persistent finish is soft with barely noticeable tannins.

2022 Vintage Conditions:

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.

