



# CABERNET SAUVIGNON SHIRAZ 2019

HEART & SOIL RESERVE RANGE

*HEART & SOIL IS ONE OF OUR MOST PURE EXPRESSION OF LANGHORNE CREEK'S CLASSIC VARIETALS.*

## WINEMAKING

Winemaker: **Ben Glaetzer**

Region: Langhorne Creek

Soil: Sandy Loam

Variety: Cabernet Sauvignon [54%] Shiraz [46%]

Age of Vines: Up to 70+ Years

Maturation: 14 months in French and American oak hogsheads. Both new and second fill.

Vinification: The best grapes from the finest vineyards in Langhorne Creek are recruited to create Heartland One. The fruit was harvested at night and then crushed to small open top fermenters. After 24 hours of skin contact, fermentation was commenced with our Rhône isolate yeast.

Following 7 days of cool fermentation on skins and hand-plunging three times daily, the wine was transferred to new oak hogsheads (both French and American) for malolactic transformation, racking and a further 14 months of maturation.

## AWARDS & REVIEWS

Current vintage:

Previous vintages:

## WINE NOTES

Tasting Notes:

2019 was a powerful Shiraz vintage and that is reflected in its stronger representation in this year's blend. The depth and complexity is due in part to its extended bottle age prior to release. Ben immediately saw the power of this vintage and gave it two extra years in bottle prior to release. Dark fruit, cocoa and cigar box notes and accented by a myriad of delicate spices. Although 2019 Heartland One has been allowed time to mature it still shows all the signs of being worthy of further age. Give it time to breath once open or a few minutes in a decanter to let it truly express itself.

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.

