

# HEARTLAND



## DIRECTORS' CUT

### CABERNET SAUVIGNON | 2022

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*Our most powerful expression of Langhorne Creek's traditional varieties is Directors' Cut. Ben Glaetzer's exalted rendition of Langhorne Creek. Only the finest old vines, new oak and innovative techniques" Final cut."*

#### WINEMAKING

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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.  
75% new 25% 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

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Tasting Notes:

The 2022 vintage of Directors' Cut Cabernet Sauvignon displays an opaque, blood-red robe with a ruby rim. The old vines are guided by Ben Glaetzer to offer aromas of cinnamon, nutmeg and clove to compliment the irresistible notes of black cherry and currants.

Look for flavours of dark fruit that build in the glass with every sip. The palate echoes the nutmeg and clove and adds a hint of molasses. All is offset with chalky tannins and a rock-solid structure.

2022 Vintage:

2022 has been one of the best vintages experienced in Langhorne Creek. Mid-winter rainfall was above-average and riverside vineyards also received a small flood giving the soil a good soak.

The rainfall ceased quickly in September. As usual, cooling breezes helped to maintain excellent natural acidity. Extended periods of southerly air streams kept conditions cool with excellent flavour and acidity.

