

HEARTLAND

2007 Cabernet Sauvignon

Heartland Wines was created by a small group of leading South Australian wine identities. The directors include winemaker Ben Glaetzer and wine industry professionals Grant Tilbrook and Vicki Arnold.

All Heartland wines are made with fruit from the directors' own, mature vineyards at Limestone Coast (23km north of Padthaway) and Langhorne Creek (east of Adelaide, on the Fleurieu Peninsula – one of Australia's oldest wine regions) in South Australia.



Region: 80% Langhorne Creek, 20% Limestone Coast

Soil: Langhorne Creek: Sandy loam.
Limestone Coast: Grey marl over deep limestone

Variety: Cabernet Sauvignon 100%

2007 Vintage: Langhorne Creek

A dry, mild season with consistent sunny days followed by cool nights allowed for ideal ripening. Most vineyards showed smaller canopies, low yields, small bunches and berry size.

2007 Vintage Report: Limestone Coast

Drought and frost reduced the yield in Limestone Coast by 50%. At Heartland we were lucky enough not to be hit by frost and the reduction in yield resulted in some excellent fruit. Overall, 2007 has given us very aromatic whites with fresh, natural acidity and citrus characters. Our red varieties ripened slowly in 2007 and have fantastic colour with fleshy, rounded tannins and impressive structure.

Vinification: The fruit was crushed into 10 tonne open fermenters, left on skins to cold macerate for three days prior to yeast inoculation. Maximum ferment temperature of 26°C (with a Rhône isolate yeast) ensured enough tannin extraction while maintaining freshness of aromatics. The wine was pressed to oak for malolactic fermentation, then racked and returned to French and American oak for a 12-month maturation.

Tasting notes: This 2007 wine is densely coloured and intensely fragrant with plummy characters on the palate and a concentrated nose of lifted plums and cassis. Extended skin contact with the intensity of the 07 vintage has given us savoury tannins and a rich textural wine which is textbook Cabernet Sauvignon in character. It has a fine tannin structure and will age gracefully for up to 8 years.

Yield: 4-5 tonnes/ha (1.7-2 tons/acre)

Age of vines: 12 – 15yrs

Vineyard Yields: 2 – 1/2 tons/acre

Maturation vessel: 100% oak.

Age of barrels: 2-4yrs

80% French, 20% American

Time in barrel: 12 months

Alc/Vol: 14.5%

Cellaring: 5-8 years

Total Acidity: 6.7g/l

PH: 3.45

Residual sugar: 0.5g/l