



YOU CAN TASTE IT FROM WHERE YOU ARE

CABERNET SAUVIGNON 2012

Heartland is the place between the vines that offers the best view of the gum trees.

Heartland creates food-friendly wines from our vineyards in the cool climate growing region of Langhorne Creek. This is one of Australia's most ideal climates for growing Cabernet Sauvignon and has the oldest recorded Cabernet vines in the world.



Variety: Cabernet Sauvignon

Region: Langhorne Creek

Soil: Sandy loam

Tasting Notes:

A deep ruby red welcomes the eye and entices the palate. The classic Cabernet core of focused blackcurrant fruit is offset by notes of cedar with hints of cardamom, tobacco and licorice spice. The uniquely inviting texture of Langhorne Creek Cabernet is accented by fine-grain tannins. A long, savoury finish rounds off this beautifully balanced red.

Vinification:

The fruit was crushed into 10 tonne open fermenters, left on skins to cold macerate for three days prior to fermentation. Fermentation occurred at or under 26°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.

2012 Vintage:

2012 is a year of exceptional quality. Late September frosts reduced yields between 10 and 40% depending on the vineyard. A long and relatively cool ripening season allowed for full development of the fruit flavours. The wines retain their natural acidity while conveying the full range of fruit flavours and deep colours we want. 2012 is the best vintage in a long time.

Alc/Vol:	14.5%	Maturation vessel:	100% oak
Oak type:	French and selected American hogsheads in combination		
Age of barrels:	2-4yrs	Time in barrel:	12 months
Age of vines:	16 – 18yrs	Suitable for vegans:	Yes