



YOU CAN TASTE IT FROM WHERE YOU ARE

DIRECTORS' CUT CABERNET SAUVIGNON 2012

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

Directors' Cut is Heartland's most powerful expression of Langhorne Creek. This is our first ever vintage of Directors' Cut Cabernet Sauvignon. The time was right.

Variety: Cabernet Sauvignon

Region: Langhorne Creek

Soil: Sandy loam

Tasting Notes:

The sheer force of fruit in *Directors' Cut Cabernet Sauvignon* is as much a testament to the vineyards as the winemaker's skill. Deep purple colour heralds blackcurrant accompanied by ripe red cherry. A mouth coating texture and supple tannin structure create an experience of perfect equilibrium. However, the true character is more easily appreciated in the complex layers of spice; licorice, nutmeg and star anise with mint in the background. The considerable length on the finish confirms the quality and enhances the enjoyment of this fine wine.

Vinification:

Only the finest Cabernet vineyards in Langhorne Creek contributed to Directors' Cut, including Wenzel, Jenkins and Licorice Block. 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 new oak hogsheads (both French and American) for approximately 14 months.

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:	14.8%	Maturation Vessel:	French and American oak hogsheads in combination
Age of vines:	30 years	Time in barrel:	14 months
Age of barrels:	New	Suitable for vegans:	Yes
Cellaring potential:	10 years or more		

