

HEARTLAND

CABERNET SAUVIGNON

2023



HEARTLAND CREATES SMOOTH 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.

WINEMAKING

Winemaker: **Ben Glaetzer**

Region: Langhorne Creek

Soil: Sandy Loam

Variety: Cabernet Sauvignon

Age of Vines: 25 Years +

Maturation: 12 months in second use French and American oak hogsheads.

Vinification: The fruit was crushed into 8 tonne open fermenters and left on skins to cold macerate for three days prior to fermentation.

Fermentation occurred at or under 23°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.

WINE NOTES

Tasting Notes:

A deep plum core fades into a garnet rim.

The aromas of violets, clove and aniseed overlay the heart of plum jam. Fresh plums and blackcurrants are accented on the palate with bay leaves and coffee granules. Like all our Cabernet Sauvignons, the finish is most noticeable, with an extended and pleasing echo from the first swallow onwards.

2023 Vintage Conditions:

In Langhorne Creek, mid- and late-winter rainfall was above average, and a few riverside vineyards also received a small flood, giving the soil a good soak. This was topped up around flowering with October rainfall tripling the monthly average.

The cool conditions continued, leading to a late harvest. As usual, cooling breezes across Lake Alexandrina helped to maintain excellent natural brightness and colour.