

# HEARTLAND



YOU CAN TASTE IT FROM WHERE YOU ARE

## DIRECTORS' CUT CABERNET SAUVIGNON 2018



Directors' Cut is Heartland's most powerful expression of Langhorne Creek's classic varietals. Only the best fruit makes the "cut".

**Winemaker:** Ben Glaetzer  
**Region:** Langhorne Creek  
**Soil:** Sandy loam  
**Variety:** Cabernet Sauvignon

### Tasting Notes:

The 2018 vintage of Directors' Cut Cabernet Sauvignon showcases Langhorne Creek's spice infused grandeur. The old vines are guided by Ben Glaetzer and matured in the finest oak. Look for layers of dark fruit that build in the glass with every sip. This is complimented by black spice, olive tapenade and dried herbs and offset with chalky tannins and a rock-solid structure.

### 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.

### 2018 Vintage:

Steady winter rainfall and multiple flood events gave us a good storage of moisture and healthy vines leading into the growing season. Higher than average summer temperatures have offered up robust fruit characters and an intense ripeness that shouts from every glass.

**Alc/Vol:** 14.5%  
**Age of vines:** 70 years +  
**Age of barrels:** 75% new  
**Cellaring potential:** 12 years +

**Maturation Vessel:** French oak hogsheads  
**Time in barrel:** 14 months  
**Suitable for vegans:** Yes