

HEARTLAND

SPICE TRADER

CABERNET SAUVIGNON | 2021



WINEMAKING

Winemaker: **Ben Glaetzer**

Region: Langhorne Creek

Soil: Sandy Loam

Variety: Cabernet Sauvignon

Age of Vines: 25 Years +

Maturation: 1-3 year old French and American oak

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

The wine underwent its malolactic transformation in oak, was then racked and returned to French and American oak for a 12-month maturation. Blending was completed just prior to bottling.

WINE NOTES

Tasting Notes:

The inviting colour shows a purple core turning to a red rim. Intensity is shown on the nose with layers of dry herb, mint and dark spice enveloped by black fruit.

The dense blackcurrant character dominates the mouth, while pepper and sweet spices dance to the tune of a long finish.

2021 Vintage:

Lower than average crops were the result of a dry flowering season. Temperatures were unusually mild. Harvest began on the 6th of February, with our Shiraz being picked in early March.

A long cool growing season led to excellent phenolic ripeness and intense color and an inviting brightness on the palate.