



YOU CAN TASTE IT FROM WHERE YOU ARE



ONE 2013

Langhorne Creek

ESTATE

Owner and winemaker Ben Glaetzer's work in Langhorne Creek is one of the most exciting stories in Australia today. Ben found and grew excited at older, high quality vineyards he had seen in the cool-climate Langhorne Creek area, Australia's oldest settled wine region, one hour south of Adelaide and southeast of McLaren Vale. With a temperature summation approximately equivalent to Alsace, the best Langhorne Creek vineyards benefit from very cool nights that offset warm days, with temperature swings that can reach nearly 40 degrees within a day, the "Lake Doctor" phenomenon. The Heartland Wines from Langhorne Creek display the originality and appeal of the area's regional and varietal characteristics – they are food-friendly, balanced wines offering tremendous value.

WINE

A long and relatively cool ripening season allowed for full development of the fruit flavors. The wines retain their natural acidity while conveying the full range of fruit flavors and deep colors.

VINEYARD

The best grapes from the finest vineyards in Langhorne Creek are recruited to create Heartland One.

Soils: Sandy loam soils.

Farming: These vineyards are farmed sustainably.

Grape Varieties: 60% Cabernet Sauvignon, 40% Shiraz

WINEMAKING

Vinification: The fruit was harvested at night and then crushed to small open top fermenters. After 24 hours of skin contact, fermentation was commenced with Rhône isolate yeast.

Aging: Following 8 days of cool fermentation on skins and hand-plunging three times daily, the wine was transferred to new oak hogsheads (both French and American) for malolactic transformation, racking and a further 14 months of maturation.

VINTAGE

Climate: Spring frosts and the nature of the old vines combined offer only the smallest of harvests for Heartland One in 2013. Although quantities were very low, the gentle ripening season has yielded a wine of enormous potential. The sheer intensity of this wine and its multilayered collection of herbs and spices that track the unstoppable expansion of fruit on the palate.

WINE ENTHUSIAST

"This is a throwback to those brash, flavor-exuding Aussie wines of the past. Flashy, sweet-scented oak (think maple syrup and toasted coconut) marks the nose, while concentrated cassis and vanilla flavors coat the palate. This is big, but gorgeously so, with velvety-rich tannins and a long, plush finish. No, there's nothing subtle about this blend of 60% Cabernet and 40% Shiraz, but sometimes subtlety is overrated."

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