

HEARTLAND

YOU CAN TASTE IT FROM WHERE YOU ARE



FIRST RELEASE MALBEC 2017

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

Our Malbec is the first classic wine we release from every vintage, often up to 2 years before the rest of our range. This helps to showcase the freshness and primary fruit flavours that make this variety so enjoyable.

Variety: 100% Malbec

Region: Langhorne Creek

Soil: Sandy loam

Tasting Notes:

Again only a small quantity of this wine was produced, just six barrels in fact. The result is a wine with a deep ruby core and a vibrant purple rim. The aromas are of violets and freshly crushed red currants and blueberries. Rich, dense and elegant, loaded with both red and purple fruits, this vintage offers a silky mouthful of red wine. Just like its two predecessors, the 2017 vintage has a long and gratifying finish.

Vinification:

One row of vines was isolated from our estate vines in Langhorne Creek. Only French oak was used to allow the Malbec fruit to have its full expression. Extended maceration helped to accentuate the depth of colour and aroma.

2017 Vintage:

The Langhorne Creek wine region experienced a long, slow vintage in 2017, beginning with high winter and spring rainfall leading into an extended, cool ripening phase. Reminiscent of long-past vintages, the grape harvest for 2017 kicked off a good two weeks later than the previous year in Langhorne Creek, with reds not hitting their stride until late March. Malbec thrived in this vintage due to the long, cool ripening period.

Alc/Vol: 13.5%

Age of vines: 20 years +

Age of barrels: New

Cellaring potential: 15 years or more

Maturation Vessel: French oak hogsheads

Time in barrel: 12 months

Suitable for vegans: Yes