



HEIRLOOM VINEYARDS

EST. 2004 AUSTRALIA



2021 COONAWARRA CABERNET SAUVIGNON

Heirloom Vineyards was conceived in vintage 2000, when a young winemaking student caught the eye of a silly old wine judge. A love story ensued inspired by two vows: To preserve the best of tradition, the old world of wine and our unique old vineyards and to champion the best clones of each variety planted in the most appropriate sites embracing the principals of organic farming. Seven long vintages of trial and error passed before Heirloom Vineyards could make a wine that was fine enough to pass on to future generations. That is this wine.

This Heirloom Vineyards Cabernet Sauvignon was produced from our best Coonawarra Vineyard whose clones and viticulture embody the very best in cutting edge but old school viticulture and winemaking. Hand tended vines, sorted bunch by bunch, naturally open fermented, basket-pressed and stored in 30% new American and French oak for 18 months.

OUR WINE NOTES

Cabernet Sauvignon can be a simple sip or a symphony of the senses, a moment of pleasure or an eternity of contemplation. Only the poet can know, so stop thinking and surrender.

COLOUR

Dark yet vibrant with a purple rim edge. Alive.

AROMA

Aroma + Bouquet = Equilibrium. A for Aroma: fruit purity and cabernet's classic menthol, blackberry and cassis profile. B for Bouquet and B for Barrel: a rounded subtle oak toastiness that never interferes with the perfect fruit.

PALATE

Minerals, graininess, grip, depth, assertion. Undeniably cabernet sauvignon. An emerging core of bright blackberry fruits laced with forthright acidity and - in the nicest of possible ways - bombastic tannin. Ever present tannin, yet with that fruit plushness in step. Here is a red wine worth cellaring, if cellaring red wine is part of your deep psychology.

OVERALL

"Steak". In its etymological sense an Old Norse word meaning to "roast on a spit". Steak. This wine wants steak. Steak. We trust we are all very clear about this.

Alcohol 14.5% (8.6 Standard Drinks)

WINEMAKERS Elena Brooks & Alexandra Haselich