



DIONYSUS ASIA
YOUR ONE STOP WINE SOLUTION

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HEARTLAND CABERNET SAUVIGNON 2014

2014 followed the classic road of a late vintage accompanying a late Easter. Deep soil moisture from a traditional winter flood bolstered us against the warm summer days, as did the cooling Langhorne Creek winds. We were spared the late February rains that harried other regions in South Australia.

A generous year in both quantity and quality of fruit.

VINIFICATION

The fruit was crushed into 8 tonne open fermenters, left on skins to cold macerate for three days prior to fermentation. Fermentation occurred at or under 23°C (with a Rhône isolate yeast). This helped to extract the skin tannin while maintaining aromatics. The wine underwent its malolactic transformation in oak, was then racked and returned to French and American oak for a 12-month maturation.

TASTING NOTES

If colour tells a story, then this is one of depth and character. Appealing floral notes give nuance to the attractive red fruit so abundant on the nose. Blackcurrant leads an ensemble cast of spices and herbs that act as a perfect foil to this wine's mesmerizing display of fruit.

TECHNICAL DETAILS

Variety: Cabernet Sauvignon 100%

Alc/Vol: 14.5%

Maturation vessel: 100% oak.

Oak type: 80% French, 20% American hogsheads

Age of barrels: 1-3yrs

Time in barrel: 12 months

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