

HEARTLAND

2007 Dolcetto & Lagrein

Heartland Wines was created by a small group of leading South Australian wine identities. The directors include winemaker Ben Glaetzer and wine industry professionals Grant Tilbrook and Vicki Arnold.

All Heartland wines are made by Ben Glaetzer with fruit from the directors' own, mature vineyards at Limestone Coast (23km north of Padthaway) and Langhorne Creek (east of Adelaide, on the Fleurieu Peninsula – one of Australia's oldest wine regions), in South Australia



Region: Langhorne Creek 90%, Limestone Coast 10%

Soil: Langhorne Creek: Sandy loam. Limestone Coast: Black loam over terra rossa subsoil and deep limestone

Variety: 55% Dolcetto, 45% Lagrein

2007 Vintage Report: Langhorne Creek

A dry, mild season with consistent sunny days followed by cool nights allowed for ideal ripening. Most vineyards showed smaller canopies, low yields, small bunches and berry size.

Overall, 2007 has given us very aromatic whites with fresh, natural acidity and citrus characters. The reds ripened slowly and have fantastic colour with fleshy, rounded tannins and impressive structure.

Vinification: The Dolcetto component was crushed and macerated for 2 days prior to yeast addition. A cool ferment (22°C) with 4 times daily hand-plunging. The wine was left on skins for 10 days before pressing. Approximately 50% of the Dolcetto was transferred to French oak hogsheads for completion of ferment, the remainder was unoaked. The Lagrein was also fermented at cool temperatures (18°-20°C) to preserve aromatics and limit bitter tannin extraction. The wine was transferred to new French oak for 12 months maturation prior to blending.

Tasting Notes: Opaque purple in colour with hints of brick red. A fresh, vibrant nose with chocolate and coffee bean evident, due to the increased Lagrein in this vintage. In the mouth, intense earthy flavours from the Lagrein mingle with sweet, fresh red cherry and spice of the Dolcetto. The palate is rich and balanced with cleansing acidity making it perfect for enjoying with food – especially tomato based dishes.

Yield: 3.5 – 4.8 tonnes/ha (1.5 - 2 tons/acre)

Alcohol: 14.5%

Total Acidity: 6.5 g/L

pH: 3.40

Residual sugar: 0.4 g/L