



YOU CAN TASTE IT FROM WHERE YOU ARE

DOLCETTO & LAGREIN 2012

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

We produce wines that remain true to the recognized Australian style, while ensuring a balanced structure and appealing texture.

Heartland creates food-friendly wines from our vineyards in the cool climate growing region of Langhorne Creek (one of Australia's oldest wine regions). Heartland Dolcetto & Lagrein is a blend of two northern Italian varieties that are ideally suited to the Langhorne Creek climate.

Variety: Dolcetto 51%, Lagrein 49%

Region: Langhorne Creek 100%

Soil: Sandy loam

Tasting Notes:

The ripe tannin structure and bright acidity of Lagrein balance out the voluptuous and fruit driven Dolcetto. Deep, glass-coating ruby in colour.

Aromas of blackberry, liquorice and nutmeg combine with a smoothly textured palate of dark fruit, a bouquet garni of herbs and spices and a long savoury finish.

This is a dry red that is perfect for enjoying with Italian cuisine. Try it with rich game dishes, brasato al vino, or just a simple pizza.

Vinification:

The Dolcetto was cool fermented on skins for seven days before being crushed and matured in stainless steel in order to preserve the fresh, floral notes of the variety. The Lagrein was matured new French oak barrels after fermentation to create a rounder, softer texture.

2012 Vintage:

An exceptional season, with ideal conditions during ripening. A longer growing season, concluding in April, allowed for skin and tannin development and wonderfully balanced fruit characters. The Lagrein has deep colour and the fruit intensity of both grapes shines through.

Alc/Vol:	14.5 %	Maturation vessel:	French oak hogsheads & stainless steel
Total Acidity:	6.01 g/l	Oak type:	100% French
PH:	3.54	Time in barrel:	9 months (Lagrein)
Residual sugar:	2.3 g/l	Suitable for vegans:	yes
Age of vines:	15 – 18yrs	Cellaring potential:	6-8 years