



YOU CAN TASTE IT FROM WHERE YOU ARE

## DOLCETTO & LAGREIN 2013

*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 50%, Lagrein 50%

**Region:** Langhorne Creek

**Soil:** Sandy loam

### **Tasting Notes:**

The brightness and depth of Lagrein complement the floral and fruit driven Dolcetto. Deep ruby in colour, it enjoys all the aromas of a garden in spring. The soft palate offers blackberry, liquorice and violets and a long savoury finish. This is the most versatile wine in the heartland range for food pairing. Asian, Italian, French and any number of other cuisines make a fine accompaniment.

### **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 in new French oak barrels after fermentation to create a rounder, softer texture.

### **2013 Vintage:**

2013 was a cooler year with a long dry autumn giving us a longer growing season, concluding in April. Skin and tannin development were accented further by our strongest ever Lagrein component.

<b>Alc/Vol:</b>	14.5 %	<b>Maturation vessel:</b>	French oak hogsheads & stainless steel
<b>Total Acidity:</b>	5.67 g/l	<b>Oak type:</b>	100% French
<b>PH:</b>	3.53	<b>Time in barrel:</b>	9 months (Lagrein)
<b>Residual sugar:</b>	1.8 g/l	<b>Suitable for vegans:</b>	yes
<b>Age of vines:</b>	15 – 18yrs	<b>Cellaring potential:</b>	7-9 years