

HEARTLAND WINES

LANGHORNE CREEK & LIMESTONE COAST

DOLCETTO & LAGREIN 2010



Heartland creates food-friendly, varietal wines and innovative blends from our vineyards in Langhorne Creek (one of Australia's oldest wine regions) and Limestone Coast in South Australia.

Heartland Dolcetto & Lagrein is a blend of two indigenous northern Italian varieties that are ideally suited to the South Australian climate - particularly Langhorne Creek.

Variety: Dolcetto 50%, Lagrein 50%

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. The result is an intensely perfumed wine with a spicy, savoury character.

Deep, glass-coating ruby in colour. Aromas of dark fruits, violets, blackcurrant and spice on the nose combine with a smooth yet textural palate.

A dry red that is perfect for enjoying with Italian dishes. Try it with spaghetti alla puttanesca or osso buco.

Vinification:

The Dolcetto was fermented cool on skins for seven days before being pressed off skins, and matured in stainless steel in order to preserve the fresh, floral notes of the variety.

The Lagrein components were also fermented cool, but were instead sent to new French oak barrels immediately post fermentation.

2010 Vintage:

A warmer than average season, with moderate conditions during ripening. Yields were low across most varieties, and overall quality was of a very high standard. The season produced wines with finesse and structure in their youth, promising great things in years to come.

Alc/Vol:	14 %	Maturation vessel:	French oak hogsheads & stainless steel
Total Acidity:	6.4g/l	Oak type:	100% French
PH:	3.5	Age of barrels:	New
Residual sugar:	0.4g/l	Time in barrel:	9 months (Lagrein)
Age of vines:	13 - 16yrs	Yield:	3.5-4.8 tonnes/ha (1.5-2 tons/acre)
Cellaring potential:	4-6 years	Suitable for vegans:	yes