


HEARTLAND

2005 Dolcetto Lagrein

 Heartland Wines was created by a small group of leading South Australian wine identities who are all good friends and share a passion for making great wine. The directors include second generation winemaker Ben Glaetzer and wine industry professionals Grant Tilbrook and Vicki Arnold.

All the wines are made by Ben Glaetzer and are made with fruit from the director's own mature vineyards in the Limestone Coast and Langhorne Creek, South Australia.

Region: Langhorne Creek 100%

Variety: 70% Dolcetto 30% Lagrein

Vinification: The Dolcetto component was crushed and macerated for 4 days prior to yeast addition. A warm ferment (28 degrees) 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 fermented at cooler temperatures (18-22 degrees) to preserve aromatics and limit bitter tannin extraction. The wine was transferred to 4 year old French oak for 9 months maturation prior to blending.

2005 Harvest: The 2005 vintage provided us with a set of challenging yet fulfilling conditions. Low bunch counts meant for a below average crop, the result of which being highly concentrated fruit. A mild growing season and a slightly warm vintage allowed relatively consistent rate of ripening throughout all varieties in the Langhorne Creek and Limestone Coast districts. From a Heartland point of view this meant that we were able to attain full concentration of flavour early in the season and therefore avoid high alcohol levels. At this stage of development the 2005 wines are showing more intense dark berry fruit than their 2004 counterparts and also show slightly elevated tannin levels. In terms of approachability this means the 2005 wines will show more levels of upfront fruit.

Tasting Note

Opaque purple in colour with hints of brick red. On the nose there are lifted aromas of mulberry, cassis with a hint of currants. Nuances of dried straw and eucalypt add freshness and density. In the mouth, flavours of cracked pepper, cedar, cherries and wood smoke. The palate is rich, balanced by firm savoury tannin.

Alcohol: 14.5%

Total Acidity: 6.5

pH: 3.50

Residual sugar: 0.6g/l