



# HEARTLAND WINES

LANGHORNE CREEK & LIMESTONE COAST

## DOLCETTO & LAGREIN 2008

All Heartland wines are made by Ben Glaetzer with fruit from our mature vineyards at Langhorne Creek (one of Australia's oldest wine regions) and Limestone Coast in South Australia.

**Variety:** Dolcetto 50%, Lagrein 50%

**Region:** Langhorne Creek 73%, Limestone Coast, 27%

**Soil:** Langhorne Creek: Sandy loam.  
Limestone Coast: Grey marl over deep limestone

### Tasting Notes:

Heartland Dolcetto & Lagrein is a blend of two indigenous northern Italian varieties that are ideally suited to South Australian climate - particularly Langhorne Creek. A food orientated wine, with brightness and lift from the Dolcetto, and good acid and tannin from Lagrein.

Intense dark purple in colour at release. Blackberries and wild herbs with smoked meats and spice on the nose. In the mouth, earthy flavours from the Lagrein mingle with sweet, fresh red cherry and spice of the Dolcetto.

The wine has a concentrated and supple palate yet retains a pleasant savoury character and bright acidity, making it perfect for enjoying with food - especially tomato based Italian dishes.

### Vinification:

The Dolcetto fruit was crushed and macerated for 2 days prior to yeast addition. A cool ferment (22°C) followed by 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 Lagrein was transferred to new French & American oak for 11 months maturation prior to blending.

### 2008 Vintage:

2008 was a vintage of extremes but resulted in some excellent parcels of fruit. It was an early, compressed harvest period for both Langhorne Creek & Limestone Coast. A record-breaking heat wave in March meant red varieties required special attention to avoid overstress during the final stages of ripening.

<b>Alc/Vol:</b>	14.5%	<b>Maturation vessel:</b>	Oak & Stainless Steel
<b>Total Acidity:</b>	6.6g/l	<b>Oak type:</b>	70% French, 30% American
<b>PH:</b>	3.46	<b>Age of barrels:</b>	New
<b>Residual sugar:</b>	0.9g/l	<b>Time in barrel:</b>	11 months
<b>Age of vines:</b>	12 - 15yrs	<b>Yield:</b>	3.5-4.8 tonnes/ha (1.5-2 tons/acre)
<b>Cellaring potential:</b>	4-6 years		