

HEARTLAND

2004 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 are second generation winemakers Ben Glaetzer and Scott Collett, fifth generation viticulturalist Geoff Hardy 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.

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: 7.2 g/l

PH: 3.59

Residual sugar: 0.3g/l

www.heartlandwines.com.au