



SPOSA e SPOSA 2014

"A marriage made in Langhorne Creek"



HEARTLAND Sposa e Sposa celebrates the successful marriage of Italian grapes, Dolcetto and Lagrein, two northern Italian grape varieties that are ideally suited to Langhorne Creek climate.

Lagrein's heritage is the steep slopes of Alto Adige in the far north of Italy. Dolcetto hails originally from Piemonte, famous for great reds. From separate regions they are discouraged from marrying together in their native land. Winemaker, Ben Glaetzer believed their union made them better together and continues to be the only winemaker to blend these two varietals. Since our first vintage in 2003 the blend has consistently received 90+ point scores. Our 11th vintage is the first to be labelled *SPOSA e SPOSA* and the first to have a majority of Lagrein.

Variety: Lagrein 54% & Dolcetto 46%
Region: Langhorne Creek
Soil: Sandy loam

Tasting Notes

The fascinating Lagrein shows great complexity now that the vines have some age. Look for blackberries and black spice! The Dolcetto softens the palate and offers a burst of fruit to please and entice. This is designed for immediate pleasure, but has enough structure for a few years of cellaring.

Vinification:

The Lagrein was matured in new French oak barrels after fermentation to create a rounder, softer texture. 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.

2014 Vintage:

2014 followed the classic road of a late vintage accompanying a late Easter. Deep soil moisture from a traditional winter flood bolstered us against the warm summer days, as did the cooling Langhorne Creek winds. The longer ripening period gave us intense and complex Lagrein fruit that gives *Sposa e Sposa* true depth.

Alc/Vol:	14.5 %	Maturation vessel:	French oak hogsheads & stainless steel
Total Acidity:	5.43 g/l	Oak type:	100% French
PH:	3.57	Time in barrel:	9 months (Lagrein)
Residual sugar:	1.8 g/l	Suitable for vegans:	yes
Age of vines:	18+yrs	Cellaring potential:	7-9 years

YOU CAN TASTE IT FROM WHERE YOU ARE