

# HEARTLAND

YOU CAN TASTE IT FROM WHERE YOU ARE

## SPOSA e SPOSA 2019

*"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 won accolades and brought people together.

**Region:** Langhorne Creek  
**Soil:** Sandy loam  
**Variety:** Lagrein 60% & Dolcetto 40%

### Tasting Notes

An opaque core of intense fruit fades to a purple rim in the glass. Aromas of violets and persimmon complement the foundation of plums and raspberries. The pleasantly savoury palate is made up of plums, raspberries and black cherries. The mouthfeel is gentle and food friendly, with a long finish.

### 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 to preserve the fresh, floral notes of the variety.

### 2019 Vintage:

Except for the January 24 heat spike that affected every growing region, Langhorne Creek stayed reasonably cool with average temperatures nearly 10 degrees below Barossa and McLaren Vale. Despite all the usual fears it was a trouble free and high-quality harvest. This why the quality and consistency of Langhorne Creek is gaining acknowledgement around the world.



**Alc/Vol:** 14.5 %  
**Age of vines:** 21+yrs  
**Cellaring potential:** 7-9 years  
**Suitable for vegans:** Yes

**Maturation vessel:** French oak hogsheads & stainless steel  
**Oak type:** 100% French  
**Time in barrel:** 9 months (Lagrein)