

HEARTLAND

DOLCETTO | 2020



WINEMAKING

Winemaker: **Ben Glaetzer**
Region: Langhorne Creek
Soil: Single vineyard with sandy loam over limestone sub-soil
Variety: Dolcetto
Age of Vines: 20 Years
Maturation: Stainless steel
Vinification: The Dolcetto was left on skins for several hours prior to being fermented for 24 hours at low temperature. This ensured generous colour and abundant fruit for both the aroma and palate. No oak was used. The wine was left in stainless steel for nine months before cold stabilization and bottling.

WINE NOTES

Tasting Notes:
Heartland Dolcetto has been bottled young and fresh for immediate enjoyment.

The dark purple core of fruit reverberates in aromas of plums, wild forest berries, almonds, and fresh sage. Juicy plums and red cherries burst from the palate, followed by a soft and refreshing finish.

2020 Vintage:

Lower than average crops were the result of a dry flowering season. Temperatures were unusually mild. Harvest began on the 6th of February, with our Dolcetto being picked on the 5th of March.

A long cool growing season led to excellent phenolic ripeness, intense colour and an inviting brightness on the palate.