

HEARTLAND



LANGHORNE CREEK WINES



DOLCETTO 2022

2022 marks the second incarnation of our pure Dolcetto. This is a deliberate bid to make a soft and inviting wine that showcases the best aspects of Dolcetto in our unique southern setting.

Region: Langhorne Creek

Soil: Single vineyard with sandy loam over limestone sub-soil

Variety: Dolcetto 100%

Tasting Notes:

Heartland Dolcetto has been bottled young and fresh for immediate enjoyment. The dark purple core of fruit reverberates in aromas of forest berries and fresh thyme, and fennel. Juicy red cherries surge from the palate and are calmed by a soft finish.

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.

2022 Vintage:

Another vintage that attracts the adjectives 'best' and 'greatest' after an already stellar 2021. Good winter rains prepared the soils for a long ripening season, made considerably cooler than our neighboring regions by the lake winds. Great for reds with loads of lovely fruit and wonderful structure.

Alc/Vol: 14.5%
Age of vines: 20+ years
Optimum drinking: 2023-2027

Maturation vessel: Stainless steel
Drink: With Friends
Suitable for vegans: Yes