

HEARTLAND

VERMENTINO 2023

WINEMAKING

Winemaker: **Ben Glaetzer**
Region: Langhorne Creek
Soil: Single vineyard with sandy loam over limestone sub-soil
Variety: Vermentino
Age of Vines: 20 Years
Maturation: Stainless steel
Vinification: Our Vermentino was cold fermented in closed tanks for 12-14 days, left on lees to maximise the mid-palate and settled in stainless before bottling.

WINE NOTES

Tasting Notes:

Vermentino originally hails from Italy's Liguria region and the Mediterranean Island of Sardinia. It has been grown in Langhorne Creek for around 30 years. Langhorne Creek is an ideal location for Vermentino with our maritime conditions.

Look for a refreshingly aromatic and bright wine full of citrus, pear and lemon peel. Heartland Vermentino has a sea spray character that the wine is known for, with a mouth-watering, zesty, long finish.

2023 Vintage:

In Langhorne Creek mid and late Winter rainfall was above average and a few riverside vineyards also received a small flood giving the soil a good soak. This was topped up around flowering with October rainfall tripling the monthly average and November rainfall of 96mm quadrupling the November average.

The cool conditions continued leading to a late harvest.

As usual, cooling breezes across Lake Alexandrina helped to maintain excellent natural acidity. Extended periods of southerly airstreams kept conditions cool, producing wines with excellent flavour and acidity.

