

HEARTLAND

DOLCETTO | 2022



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.

2022 Vintage:

2022 has been one of the best vintages experienced in Langhorne Creek.

Mid-winter rainfall was above-average and a few riverside vineyards also received a small flood giving the soil a good soak. The rainfall ceased quickly in September

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