

# HEARTLAND

## SPOSA e SPOSA

LAGREIN & DOLCETTO | 2021

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### WINEMAKING

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Winemaker: **Ben Glaetzer**  
Region: Langhorne Creek  
Soil: Sandy Loam  
Variety: Lagrein 54%  
Dolcetto 46%  
Age of Vines: 21 Years +  
Maturation: 9 months in French oak hogsheadss (Lagrein) & stainless steel. (Dolcetto)  
Vinification: The Lagrein was matured in 3+ year old French oak barrels after fermentation to soften the tannin structure and round out the wine 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.

### WINE NOTES

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#### Tasting Notes:

A core of intense cherry red recedes to a bright crimson rim in the glass. Aromas of summer rose garden complement the foundation of plums, blueberry and blueberry.

The pleasantly savoury palate is made up of blueberry and blackberry with a hint of wild liquorice on the finish. The mouthfeel is soft and forward, with a long finish. This can be enjoyed at cellar temperature in the cooler months or chilled down for summer drinking.

#### 2021 Vintage:

Good ground cover formed from winter rains bolstered the vineyards through a warm and dry spring. Problem free flowering led to even berry development and a stable and relatively easy vintage. Natural acidity was once again the gift of the cool lake breeze.

Langhorne Creek had cooler nights than the coolest parts of the Adelaide Hills and this meant a long growing season. We were still harvesting until mid-April. The above average yields are a blessing as the fruit is amazing.