

HEARTLAND

YOU CAN TASTE IT FROM WHERE YOU ARE

SPOSA e SPOSA 2016

"A marriage made in Langhorne Creek"

HEARTLAND Sposa e Sposa celebrates the successful marriage of Italian grapes, Dolcetto and Lagrein, two northern Italian grape varieties that are ideally suited to Langhorne Creek climate.

Lagrein's heritage is the steep slopes of Alto Adige in the far north of Italy. Dolcetto hails originally from Piemonte, famous for great reds. From separate regions they are discouraged from marrying together in their native land. Winemaker, Ben Glaetzer believed their union made them better together and continues to be the only winemaker to blend these two varietals. Since our first vintage in 2003 the blend has consistently won accolades and brought people together.

Region: Langhorne Creek
Soil: Sandy loam
Variety: Lagrein 55% & Dolcetto 45%

Tasting Notes

Robust, rich and ready to enjoy, the 2016 vintage offers a subtle structure and a multilayered fruit driven palate. The fascinating Lagrein shows great complexity now that the vines have some age. Look for blackberries and black spice. The Dolcetto softens the palate and offers a burst of fruit to please and entice.

Vinification:

The Lagrein was matured in new French oak barrels after fermentation to create a rounder, softer texture. The Dolcetto was cool fermented on skins for seven days before being crushed and matured in stainless steel in order to preserve the fresh, floral notes of the variety.

2016 Vintage:

Ben reckons this might be the finest vintage he has ever seen from Langhorne Creek. Only time will tell. Harvest was more generous than the previous few years, with above average quantity and quality. Total degree days were up from the last three years, with wonderful ripeness levels recorded leading to amazing fruit intensity.



Alc/Vol: 14.5 %
Age of vines: 18+yrs
Cellaring potential: 7-9 years
Suitable for vegans: Yes

Maturation vessel: French oak hogsheads & stainless steel
Oak type: 100% French
Time in barrel: 9 months (Lagrein)