

HEARTLAND



YOU CAN TASTE IT FROM WHERE YOU ARE

FOREIGN CORRESPONDENT 2018

A good foreign correspondent brings us stories from around the world to enlighten us and broaden our understanding of the world. Heartland **Foreign Correspondent** brings international grapes and sets them in an Australian context to bring our wine drinkers the truth that not all reds taste the same. Bright and refreshing, perfect to serve slightly chilled, **Foreign Correspondent** is made for sunny afternoons, sharing stories with friends.

Region: Langhorne Creek

Soil: Single vineyard [the famous Pasquin site] with sandy loam over limestone sub-soil

Variety: Dolcetto 95% & Lagrein 5%

Tasting Notes:

Foreign Correspondent is a hard hitting exploration of fruit character. Red berries zip around the mouth. They are enhanced by a sprinkling of herbs and spices. This is an uncompromising, elegant and sophisticated way to enjoy a relaxing glass of red that pairs with everything from fine food to fine company. Serve cold for maximum enjoyment.

Vinification:

The Dolcetto and Lagrein were picked early for maximum freshness. The two were then fermented for 24 hours at very low temperature before being taken off skins for a remarkable lightness of colour and tannin. No oak was used for this wine which was left in stainless steel for six months before cold stabilization and bottling.

2018 Vintage:

We were forced to abandon this wine in 2017 due to poor growing conditions for Dolcetto. Perfect growing conditions have led us to be able to revisit our new friend with very pleasing results. This is more fruit driven than our 2016 offering and is delicious cold, but will retain the joy as it warms in your glass.

Alc/Vol:	13%
Maturation vessel:	Stainless steel
Age of vines:	20+ years
Drink:	Chilled
Optimum drinking:	2018-2020
Suitable for vegans:	Yes

